

What is "Shrouding" Beef?—Will It Help Sales?

Vol. 74

THE

NATIONAL PROVISIONER

CHICAGO AND NEW YORK

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See
p. 19

No. 5

RECEIVED

FEB 1 1926

Established 1857

Rohe & Brother

Pork and Beef Packers and Lard Refiners

Curers of the Celebrated
"REGAL" Ham, Breakfast
Bacon and Shoulder

Manufacturers of the
Famous Brand "PURITY" Lard

Goods for Export and Home
Trade in any Desired Package

Export Office
344 Produce Exchange

NEW YORK

Main Office
527 West 36th Street

PACKING HOUSES:

534 to 540 W. 37th St. 539 to 543 W. 39th St.
547 to 549 W. 35th St.

In Spices, too, the Best Is The Cheapest

J. K. LAUDENSLAGER, Inc.

612-14-16 W. York St.

Philadelphia, Pa.

Importers SPICES Grinders

Butchers Mills Brand

40 years reputation among packers for quality

Morris' Supreme Sausage Casings

THE supreme quality of Morris' Sausage Casings, due to careful selection and highly scientific processing, assures you of a clean, absolutely dependable casing—the goodness of which will be reflected in your products.

The great precaution exercised in the

sorting and grading of our casings eliminates practically all waste in their use, hence their economy.

To be sure of a good, uniform casing, meeting all the requirements of sausage manufacture, buy SUPREME.

Write for prices.

MORRIS & COMPANY

Branch of the North American Provision Co.
CHICAGO

"NIAGARA BRAND"

Genuine Double Refined Saltpetre (Nitrate of Potash)

Double Refined Nitrate of Soda

and Refined Nitrite of Soda

ALL COMPLYING WITH THE REQUIREMENTS OF THE B. A. I.

MANUFACTURED BY
Established 1840

BATTELLE & RENWICK

80 MAIDEN LANE
NEW YORK

Beef Casings—Do You Save and Sell Yours?

Directions

Brecht Pails and Cans

SUBSTANTIALLY built of prime tin plate, Brecht Pails and Cans offer unusual value at economical prices.

There is a size and shape for every requirement and of special interest to Packers is the Brecht line of lard pails.

Beautifully lithographed in striking colors they open up new possibilities in the lard industry.

They permit the trade-marking of lard—and create good will and repeat business.

Right in quality and right in price they are backed by Brecht service which includes the free use of our art department for the designing of trade-marks and labels.

Write for information regarding your own requirements.



Branch Offices

New York
Chicago
Philadelphia
Waco, Texas
Portland, Ore.
San Francisco

Foreign Branches

Liverpool
Buenos Aires
Hamburg

THE BRECHT COMPANY

Established 1853

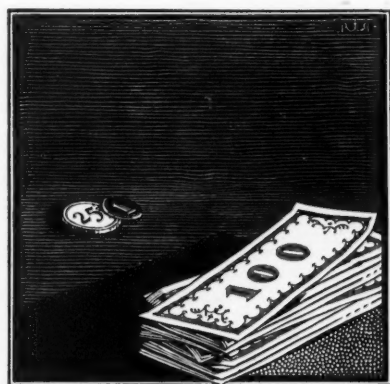
St. Louis

Missouri

"We keep faith with those we serve"

Each **26** CENTS

brought **100** DOLLARS in sales!



THE eastern branch house of a large packing company, anxious to increase its sales, decided to try the telephone. Fifty-six long distance calls were made, covering 7540 miles. Twenty-six orders were taken, totalling \$29,760. Twelve of the sales were to regular customers, ten to occasional customers and four to prospects. The average telephone cost per hundred dollars was only twenty-six

cents! Now Long Distance is a regular member of that sales force.

HUNDREDS of firms engaged in buying or selling goods are using Long Distance daily to increase business. Many regular customers buy more if they are given more opportunities. Many occasional customers are willing to buy regularly. Many prospects are merely waiting for a salesman to call them on the telephone and take their initial order. In addition to buying and selling, Long Distance accomplishes thousands of other services daily for business concerns and executives.

Has your firm ever made a test of what Long Distance can accomplish for your business? Do you let the telephone cover a greater territory for each one of your

men? Are your salesmen trained to telephone to customers and prospects they cannot reach in person? Long Distance gets things done at a saving of time and travel. By its importance, a long distance call gets attention. By its obvious desire to serve, it builds good-will.

The Commercial Department of your local Bell company will make a survey of your business, free, and suggest many ways in which Long Distance can serve you. In the meantime, what man or concern a hundred or a thousand miles away would you like to talk to? The telephone on your desk will connect you, just as it does locally—now. . . . *Number, please?*

BELL LONG DISTANCE SERVICE



Buffalo Silent Cutter— The Best Money Can Buy

"The Buffalo Silent Cutter is the finest performer in our sausage kitchen," writes one user.

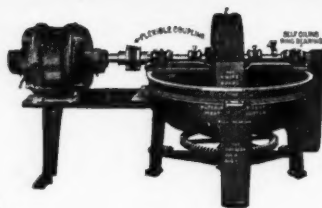
"Our Buffalo Silent Cutter has cut 45,000,000 pounds of meat during the past eight years," writes another.

Hundreds of statements from users prove that the Buffalo Silent Cutter gives the best service and makes the highest quality of sausage.

It employs the only correct cutting principle for making high quality sausage. Knives are guarded—cannot wobble or sag away from the top plate—no space for meat to leak out. Like all Buffalo machines, the Buffalo Silent Cutter is built for years of service and not to sell at a low price.

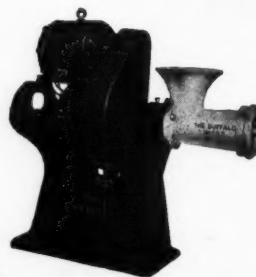
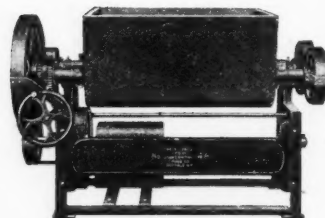
Write for prices and full information

JOHN E. SMITH'S SONS CO.
Patentees and Manufacturers
BUFFALO, N. Y.



The Buffalo Silent Cutter operates on the only principle by which high quality sausage can be made. Built in sizes to suit the needs of the smallest as well as the largest sausage makers.

The Buffalo Mixer insures thorough mixing. Paddles cannot become loose or break off.



Buffalo Grinder Model 66B. Capacity 9,000 pounds per hour. The Buffalo Grinder does most work in least time without heating the machine or the meat.



General Purpose Truck No. 105

Due to its rigid construction and carrying capacity this truck is the most practical for the general loading of or conveying of meats to curing vats. Made of No. 12 gauge steel, all seams welded. Galvanized after fabrication. The Globe Boltless Feature is imbedded in this truck which makes it perfectly smooth on the inside.

Over all length, 78"	Body length at top, 61"
Over all width, 46"	Body width at top, 32"
Over all height, 39½"	Body depth, 20"
Wood wheels, 36x1½"	Weight, 400 pounds.

EQUIPMENT INQUIRIES SOLICITED

THE GLOBE COMPANY

822-26 W. 36TH STREET CHICAGO, ILLINOIS
Originators of the Boltless Truck Bodies
Write for Catalog

New Ideas in Meat Packing and Sausage Making

Wonderful progress has been made in the last few years in the meat packing and sausage business—in curing, rendering, manufacture of sausage and meat delicacies, and in the numerous by-products of the industry. New machinery of all descriptions is appearing constantly—and every manufacturer claims his product is the best!

There are many new inventions which are profitable and highly recommendable to the industry. Our business is to test and study them, and introduce them to the trade—if practical. Our staff is all old, practical experienced packinghouse men, connected with the industry for 30 to 45 years, especially in the curing and sausage branches.

If you are in the market for new machinery of any kind connected with sausage-making, or parts and supplies of any make, let us hear from you.

We shall be glad to advise you free of charge on plant layouts, new recipes, making and handling of sausage, smokehouse construction and handling of smoked meats.

THE SPECIALTY MANUFACTURERS SALES CO.

REPRESENTED BY CHAS. W. DIECKMANN

General Jobbers of all kinds of Packinghouse Machinery

Main Office: 2021 Grace St., Chicago, Ill.

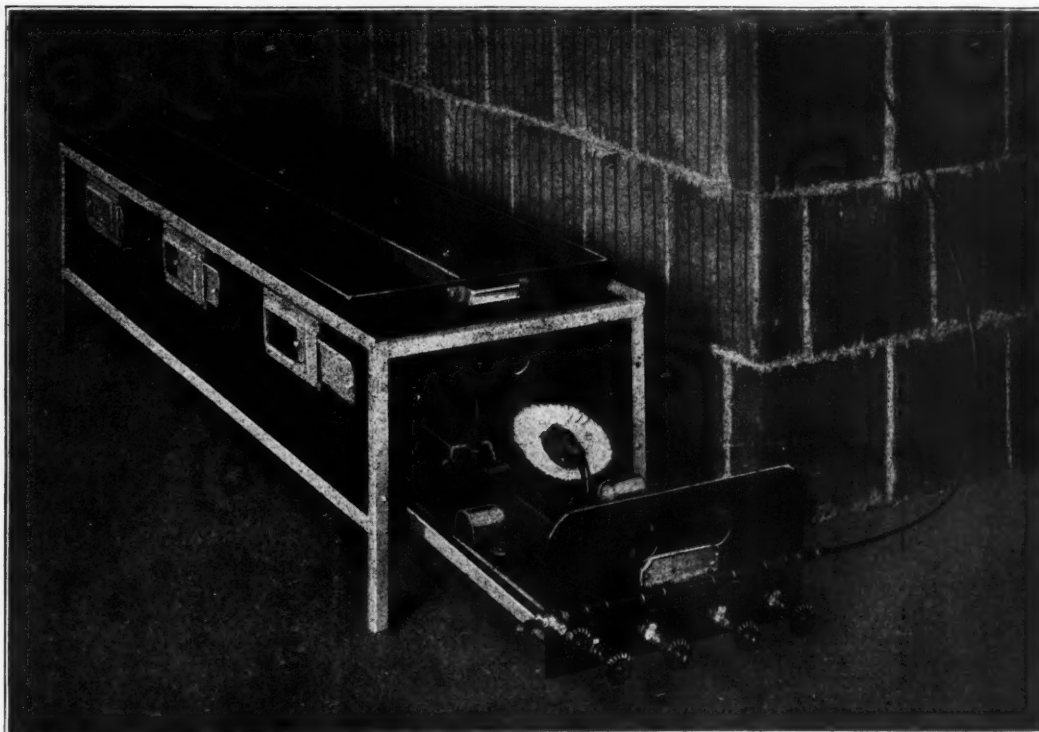
Factory Representatives: O. K. Shear Kut Angle Hole Plates and Knives, A. Rispel's Aluminum Ham Retainers, CD Fat Rendering Machine

Crane Oilgas Smoking System

Meeting with favor throughout the country.
As an indication of this we list the following sales:

Jourdan Pkg. Co.	Chicago, Ill.	5 Machines
Chicago Sausage Co.	Chicago, Ill.	2 Machines
Mutual Sausage Co.	Chicago, Ill.	4 Machines
Herman Duntz	Chicago, Ill.	1 Machine
Home Made Sausage Co.	Chicago, Ill.	1 Machine
Laundale Sausage Co.	Chicago, Ill.	1 Machine
E. Bucher Pkg. Co.	Cairo, Ill.	2 Machines
Aurora Pkg. Co.	Aurora, Ill.	2 Machines
Wm. Fockes Sons	Dayton, Ohio	2 Machines
Chas. Hunn	Chillicothe, Ohio	1 Machine
Sandusky Pkg. Co.	Sandusky, Ohio	1 Machine
W. C. Routh & Co.	Logansport, Ind.	2 Machines
Huntington Pkg. Co.	Huntington, Ind.	1 Machine
A. Krasner Co.	Terre Haute, Ind.	1 Machine
Parrott Pkg. Co.	Ft. Wayne, Ind.	4 Machines
Laurents & Hartshorn	Ft. Wayne, Ind.	1 Machine
Meier Pkg. Co.	Indianapolis, Ind.	1 Machine
Kiss & Son	Detroit, Mich.	1 Machine
C. A. Swope	Detroit, Mich.	1 Machine
Breiling Bros.	Mt. Clemens, Mich.	1 Machine
G. M. Peet Pkg. Co.	Chesaning, Mich.	2 Machines
Bay City Pkg. Co.	Bay City, Mich.	1 Machine
Pastoor Bros.	Grand Rapids, Mich.	1 Machine
Field Pkg. Co.	Owensboro, Ky.	3 Machines
Metzger Bros.	Paducah, Ky.	1 Machine
Edw. Reese & Son	Hazleton, Pa.	1 Machine
C. J. Sauerbreit	Fond du Lac, Wis.	1 Machine
C. E. Richards & Sons	Muscataine, Iowa	1 Machine
Lang Bros.	Syracuse, N. Y.	1 Machine

An Inexpensive System with less than half the operating cost of any other method and one that brings results.



Patent applied for

Write for particulars

B. F. NELL & COMPANY

620 W. Pershing Road

Manufacturers of Packinghouse Machinery

Chicago, Ill.

Kellner Brothers, Perth Amboy, N.J.



The
Perfection Silent Cutter

Have produced an average of 25,000
pounds of Sausage per week
for the past year with the

Perfection Silent Cutter

This absolute new principle of meat cutting has proven that a better product can be made with the Perfection Cutter at lower labor and energy costs than any other method known heretofore.

Packers and Sausage Makers who have seen the new Perfection machine in operation proclaim it to be the great step to advancement of modern Sausage Machinery as it is one machine which will not heat up the meat and where the product will retain its natural flavor.

May we send *you* further details?

R. T. Randall & Company

331 & 333 N. 2nd St., Philadelphia, Pa.

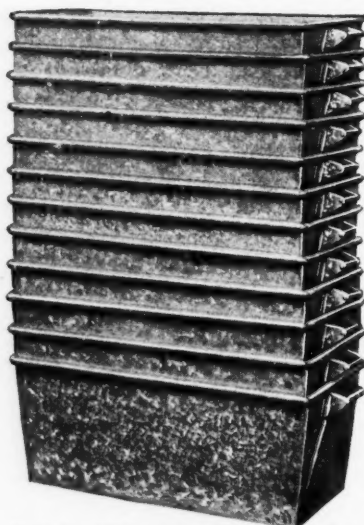
HY-GLOSS
MARGARINE CARTONS

Protect the Product

HY-GLOSS Paraffining Process is unexcelled, is used by the leading Oleo Manufacturers of the country and attracts the attention of the discriminating buyer.

**NATIONAL
Carton Company**
JOLIET, ILL.

Galvanized Steel Containers



Stock size, 28" long, 14" wide, 11" deep, \$2.75
F.O.B. Dubuque, Iowa. In lots of 24 or more,
\$2.50 each.

Made in
one piece
of 22-gauge
galvanized
steel,
reinforced
around the
top
with 7-16
steel rod.
Handles
are so
constructed
that they
will not
cramp or
pinch the
hands.
Designed
to meet
rigid
packing
house
specifica-
tions.



No. 1
Cutting
Room
Container
18 in. dia.;
12 in. high.
Ea. \$2.00



No. 2
Cutting
Room
Container.
18 in. dia.;
12 in. high.
Ea. \$2.25.



No. 3
Sausage
Room
Container.
18 in. dia.;
12 in. high.
Ea. \$2.50.

Dubuque Steel Products Co.
Sheet Metal Dept.
KRETSCHMER MFG. CO. Dubuque, Iowa

V A T S

For Pickling and Curing Meat
Capacity 1400 lbs.

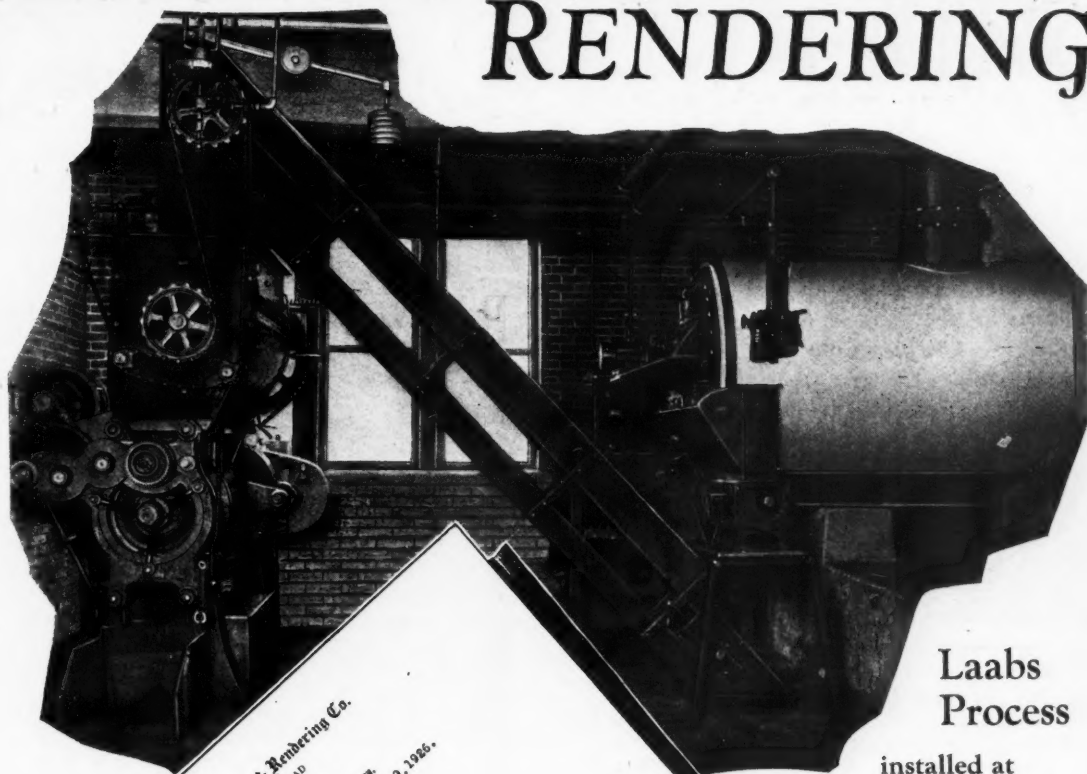
United Cooperage Company
1115 Fullerton Ave. Chicago, Ill.

Thomson & Taylor Company

Recleaned Whole and Ground
Spices for Meat Packers

CHICAGO, ILLINOIS

RENDERING



Laabs Process

installed at
Plant of

The Davenport Slaughter
and Rendering Co.

Cooker and Press
located on same
floor level

Davenport Slaughter & Rendering Co.
1240 ROCKINGHAM ROAD
Davenport, Iowa
January 19, 1925.

The Allbright-Nell Co.,
Chicago, Ill.
Gentlemen:

Replying to your inquiry of the 18th inst. we are very glad to tell you that the Laabs Machine used in our equipment which we have installed in each of our rendering plants is a most satisfactory one. We are really surprised to see that we are getting so much more finished product than we used to. We have not our old steam tanks but we have installed it with the Laabs Machine. You will remember that we had steam tanks but the tank waters ran away. The materials that we are handling we estimate to average over a year's time, about 60% dead animals. The operation is quite simple as we are following the instructions of Mr. Laabs to the letter. We want to compliment you upon having such men as Mr. Laabs with you.

Your equipment not only saves us a large part of our old cost but it is much more easy to operate. To quote the operator, "I could handle four times as much material in Laabs' Cookers than I could handle in the case of the Laabs equipment." Regarding sanitary conditions we will simply say that we have absolutely no worry about the dirt in the rendering plant. We have absolutely no objectionable odors given off by the new equipment.

Yours very truly,
JAMES SCHMIDT
By B. Schmidt
Davenport Slaughter & Rendering Co.
Davenport, Iowa

No odors
No grinding
of raw materials

Produces highest quality
bleachable fats low in acids
and meat meal high in protein

WARNING! PATENTS PENDING

Write for Catalog No. 13
and additional information
today!!

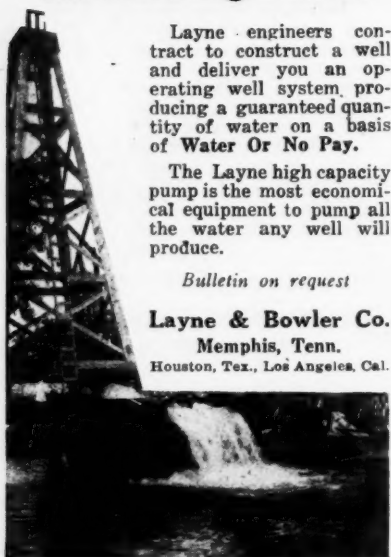
THE ALLBRIGHT-NELL CO.

5323 So. Western Boulevard

General Office and Factory

CHICAGO, ILLINOIS

A Guaranteed Water Supply for Packing Plants



Layne engineers contract to construct a well and deliver you an operating well system producing a guaranteed quantity of water on a basis of **Water Or No Pay.**

The Layne high capacity pump is the most economical equipment to pump all the water any well will produce.

Bulletin on request

Layne & Bowler Co.
Memphis, Tenn.

Houston, Tex., Los Angeles, Cal.

Write us for information and prices on

H. & H. Electric Ham Marking Saw
H. & H. Electric Pork Scribing Saw
H. & H. Electric Beef Scribing Saw
H. & H. Electric Fat Back Splitter

Calvert Bacon Skinner

United Improved Sausage Molds

Monel Metal Meat Loaf Pans

Adelmann Ham Boiler

Jelly Tongue Pan

Maple Skewers

Knitted Bags

Best & Donovan

332 South Michigan Blvd.
Chicago, Ill.

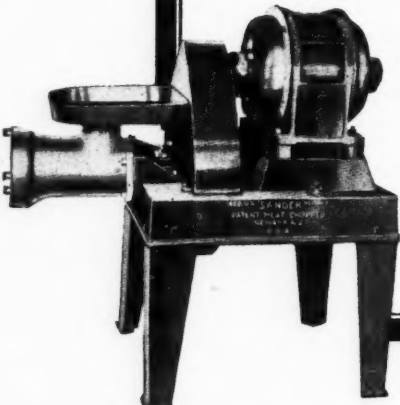
SANDER

**Such Record
Is Hard To
Equal**

A. C. Hunt Company, Springfield, Mass., is one of the world's largest Sausage Manufacturers. Read of this company's experience with the Sander Compound Chopper:

"We have had a Sander 150 D type Compound Meat Chopper in use in our Sausage Department since Nov. 1918. This cutter has rendered satisfactory service in every way, especially so in cutting meat for sausage, due to the triple cutting the meat receives in one conveying through the plates, eliminating the mashing of meat that would take place in running through the conveyor and plates two or three times, as is necessary in many cases in other types of cutters.

We highly recommend this Sander Compound Meat Cutter for efficiency, volume of production, and quality of cutting."



**The Sander
Manufacturing Co.**

Newark, N. J.

TRADE MARK



1750

THE BEST THEN.

The World is flooded with Cheap imitations of Butchers' Knives, many of which are of very little use for the purposes for which they are made. Those that pay and wear, giving the greatest satisfaction to the user, are those made from

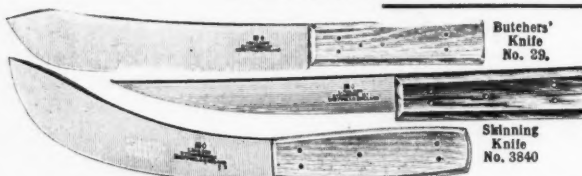
JOHN WILSON'S World-Renowned Double Shear Steel

Which are all Hand Forged and all the modern means of production being observed. They have stood the test for 176 years and the demand is greater than ever.

Established
1750.

1926

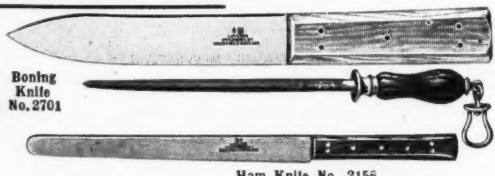
THE BEST NOW.



Butchers' Knife No. 29.

Skinning Knife No. 3840

Boning Knife No. 2701



Sticking Knife No. 4358

Steel No. 82.

Ham Knife No. 2156

Works: Sycamore Street, SHEFFIELD. England. Agents: **H. BOKER & Co., Inc., Duane Street, NEW YORK.**

May be obtained from all Storekeepers.

Do you want to save 10c a hog on lard?

One packer is doing it. Why not you?

*You can do this by saving the grease that
is being wasted daily in edible tankage*

The grease content of pressed edible tankage can
be brought down to an average of 3 to 4 per cent.

Here are the laboratory readings of one plant:

December 2, 1925.			
Pressed Edible Tankage			
Date	Press No.	Per cent Moisture	Grease 10% M. B.
11/19	1	35.7	7.1
11/20	1	31.4	6.2
	2	35.9	5.6
11/21	1	35.3	4.2
11/23	1	35.7	5.4
11/25	1	32.9	3.1
	2	35.9	5.9
11/27	1	35.1	4.7
11/28	1	32.1	2.3

These results were obtained with Berrigan
Presses under skillful management.

*Thousands of dollars yearly are saved in Prime
Steam Lard by the use of the Berrigan Press*

J. J. Berrigan & Son

7464 Greenview Avenue, Chicago, Illinois

When YOU want
"More land per hog"

Use Bannon Separators
 In the Rendering Plant

Over 60 in Use

Save Product Save Labor
 Save Time

Write

THE BANNON CO.

32 Illinois St., Buffalo



Iron Recessed Plate Press

Filter Presses

FOR LARD & OIL REFINERIES
 BEEF EXTRACT, GLUE &
 SOAP MANUFACTURERS

Tankage and Curb Presses

PACKING HOUSE MACHINERY
 AND EQUIPMENT

Write for Information and Prices
William R. Perrin & Company
 Fisher Building Chicago, Illinois

Standard 1500-lb. Ham Curing Casks



Write for Prices and Delivery
Bott Bros. Mfg. Co. WARSAW,
 ILLINOIS



Everything
 Wears
 Out

BUT



A. Backus, Jr. & Sons
 Dept. N.
 DETROIT, MICH.

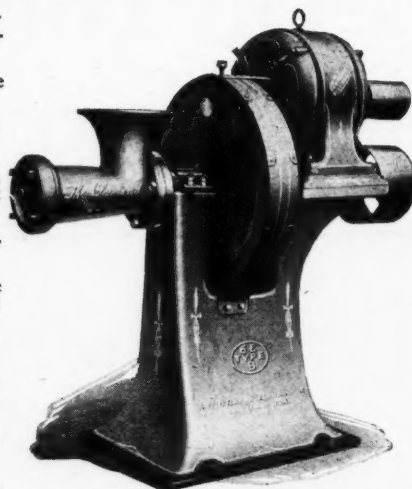
Baskets
 OUTWEAR
 EVERYTHING

High Powered Choppers

THE line of Cleveland KLEEN-KUT Choppers are indeed profitable installations to the user.

1. They are exceptionally well made thruout.
2. Many special patented features that are expense savers.
3. Equipped with pulleys, if desired, which provide a complete power plant for silent cutter and mixer.
4. More product for dollars invested.

The name and location of these power plants in operation near will be gladly supplied upon request.

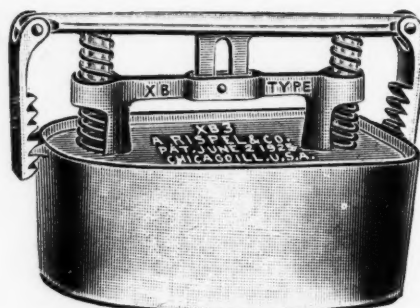


**The Cleveland
 Kleen Kut Mfg. Co.**

CLEVELAND, OHIO, U. S. A.

Live Wire Springs on New Rispel Ham Retainers

Mean elastic pressure throughout boiling operation. This reduces shrinkage.



Will give one
 for trial to
 prove its
 merits

Made of best
 cast aluminum

Patented June 2, 1925

Makes perfect straight Hams and Meat Loaves

A. Rispel & Company

Manufacturers of many types and sizes of Ham Retainers
 1617 No. Winchester Ave. Chicago, Ill.

BEEF, HAM and SHEEP BAGS

We Manufacture all kinds of Stockinette
 Cloth and Bags for Covering Meat
 WRITE US FOR INFORMATION AND PRICES

Wynantskill Mfg. Company
 TROY, N. Y.

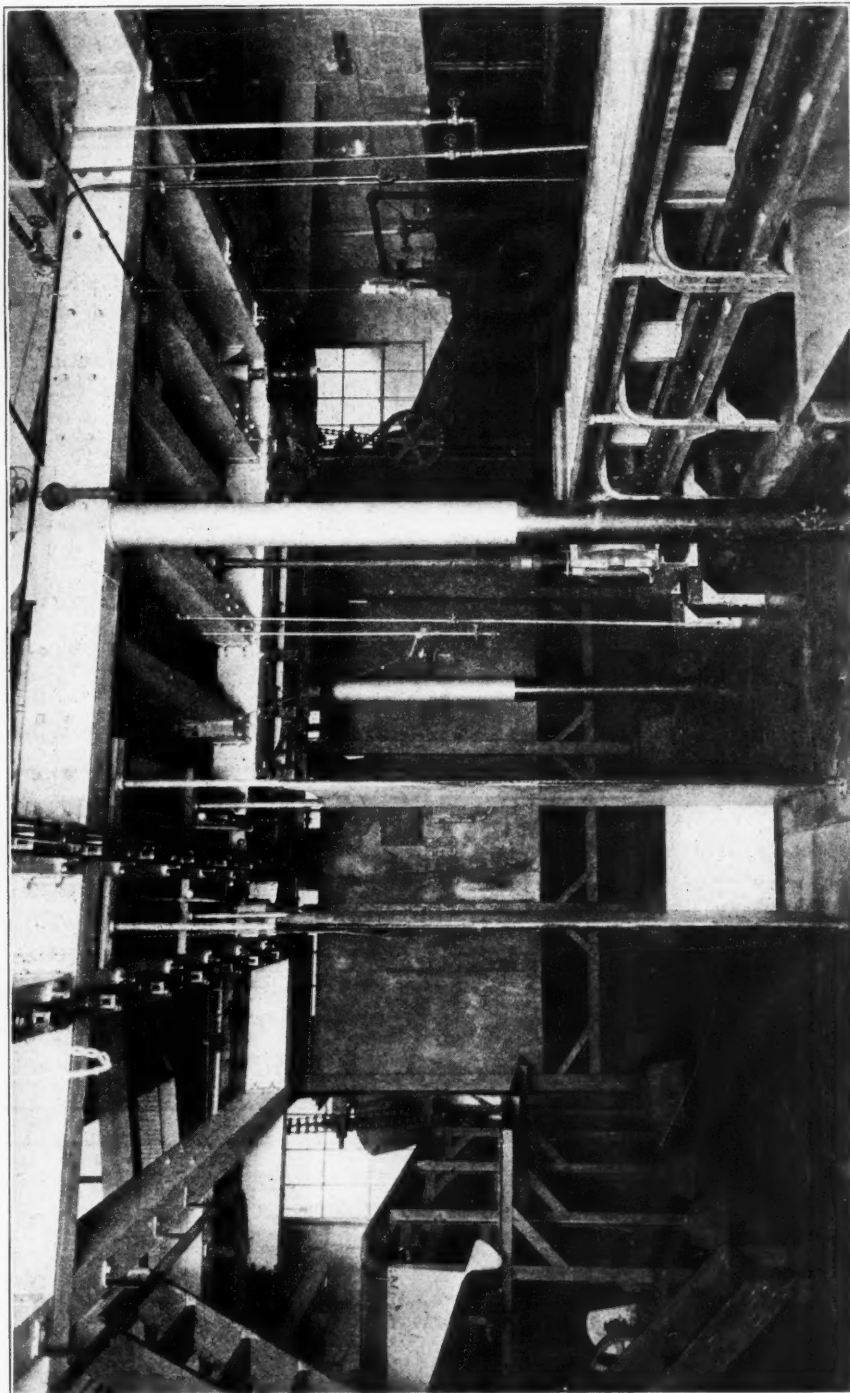
Fred K. Higbie Supply Co., Rep., 630 N. Michigan Ave., Chicago, Ill.

Packing House Chemists
 CHEMICAL & ENGINEERING CO - Manhattan Building - CHICAGO, ILL.

Use "BOSS" Machines

They Are Best for Fast, Perfect and Economical Service

"BOSS" HOG CLEANING & DRESSING FLOOR EQUIPMENT
installed in John Engelhorn & Sons Packing House, Newark, N. J.



"BOSS" Cast Iron Scalding Tub
Viscera Table Thermostat

"BOSS" 21 ft. U Hog Dehairer
with End Feed Conveyor

"BOSS" Overhead Hog Conveyor with Railing

"BOSS" Gambreling Table

THE CINCINNATI BUTCHERS' SUPPLY CO.

CHICAGO BRANCH
3907-11 S. Halsted-St.

Killing
Outfits

Manufacturers
"BOSS" Machines

Sausage & Rendering
Outfits

Factory and Main Office: 1972-2008
Central Ave., CINCINNATI, OHIO

REX BRAND

Complies with
B. A. I. Requirements

The King of Nitrates

Write for Prices
Immediate Deliveries

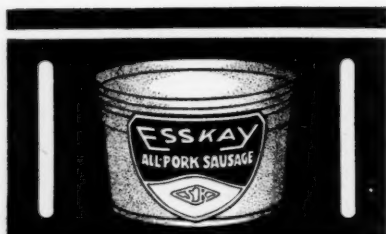
Double Refined Nitrate of Soda

Prompt Shipment

STAUFFER CHEMICAL CO.
CHAUNCEY, NEW YORK

SAN FRANCISCO SALT REFINERY
SAN FRANCISCO, CALIFORNIA

CHICAGO OFFICE: 111 W. WASHINGTON ST.



Increased Sales Volume

easily obtained by the use of this paper package. Attractively decorated, attracts attention—causes two sales to be made where only one was produced before. The most practical package for sausage meat. Made in sizes holding one ounce to ten pounds. Send for samples and package suggestions.

KLEEN KUP

the Package
That Sells Its Contents

MonoService Co.
NEWARK NEW JERSEY



The UNITED STATES CAN Co. CINCINNATI

Manufacturers of
Lithographed Lard
Pails, Cans and Sheet
Iron Lard Drums

Our customers are
our best advertise-
ment

We originate and
design labels that will
sell your goods

Write us for complete information

A. C. Wicke Mfg. Co.

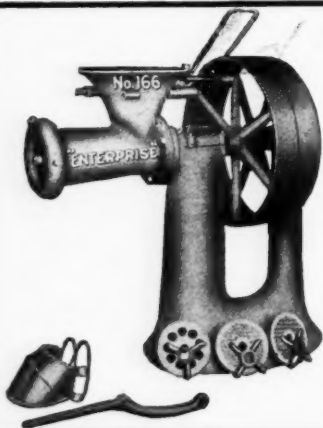
Reliable Butcher Fixtures and Supplies
Special attention given to cork and cement refrigerators
Cold storage installations and complete market equipment

NEW YORK CITY

Salesrooms:
207 East 43rd St.
Vanderbilt 8076

Main Office and Factory:
406 East 102nd St.
Atwater 0850

Bronx Branch
774 Brook Ave.
Melrose 7444



Lower your power costs; use "Enterprise" No. 166

The "Enterprise" No. 166 cuts
6,000 lbs. of beef per hour.

The No. 166 is the most economical
machine you can buy. Saves time,
labor, and power.

Gears are done away with. Pulleys
are placed directly on socket shaft.
Has babbitted socket shaft with ten
thrust collars. Prevents overheating
and excessive wear.

Distance from ring to floor is 26½
in. Carrier can be run under chopper.
Our fifty years' experience designing
and manufacturing choppers for
every purpose is at your disposal.
Write us about your problems.

Chopper catalog, showing 72 sizes
and styles of "Enterprise" Choppers,
sent on request.

The Enterprise Mfg. Co., of Pa., Philadelphia, U. S. A.

No. 4

Do You Know



**that your old aluminum ham boilers
are worth good money?**

Our exchange plan, inaugurated a year ago, wherein we accept old aluminum Ham Boilers in exchange towards the purchase of new ones, has worked out so successfully we have decided to continue same indefinitely.

Why not investigate your ham boiling department, and sort out those you desire to exchange now, so you will be in readiness when the season opens.

Ham Boiler Corporation

1762 Westchester Ave.

New York City

Factory: Port Chester, N. Y.

European Representatives: The Brecht Co., 6 Stanley St. Liverpool and 12 Bow Lane, London

Canadian Representative: Gould Shapley & Muir Co., Ltd., Brantford, Ontario

SAUSAGE CASINGS

THE BRECHT COMPANY

ST. LOUIS

NEW YORK

ESTABLISHED 1883

BUENOS AIRES

HAMBURG

Sayer & Company, Inc.

Peoria and Fulton Sts., Formerly Wolf, Sayer & Heller, Inc. Chicago, Ill.

Sausage Casings and Sausage Room Supplies

New York London Hamburg Montreal Sydney Christ Church, N. Z.

THE INDEPENDENT CASING & SUPPLY COMPANY

1335-1347 West 47th St., Chicago

Hammerbrookstr 63/67 2, Hamburg

SAUSAGE CASINGS

IMPORTERS

EXPORTERS

THE DRODEL CO., Inc.

Import

Sausage Casings

Export

336 Johnson Ave.

Brooklyn, N. Y.



CASINGS PRODUCE CO., Inc.

80½ Pearl St. New York City

TEL. BROAD 8589

Cleaners and Importers Sheep
and Hog Casings

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The President was favorable to Ridgway Elevators but the Architect and Engineers were "running it."

They were bit by the Electric Bug and we lost out on the Ridgway Elevators.

Now listen to the result and draw your own conclusions—Oh, you engineers!!

Mr. Wm. H. Ridgway,
Craig Ridgway & Son Co.,
Coatesville, Pa.

Oct. 15, 1925.

Dear Uncle Billy:—

I was immensely pleased to receive your letter written me under date of October 13th. You are a good letter writer.

THE ONLY THING THAT MAKES ME SAD every time I see your letters IS THAT OUR MILL IS NOT EQUIPPED WITH YOUR ELEVATORS.

THE NEXT TIME WE BUILD WE WILL KNOW BETTER.

Again with every good wish

I am as ever, Sincerely Yours,

Name on Application.

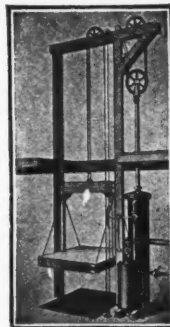
Old Fellow, you fool yourself as these "Engineers" did when the "Old Man" finds out what he missed when you, his adviser failed to

"HOOK 'ER TO THE BILER"

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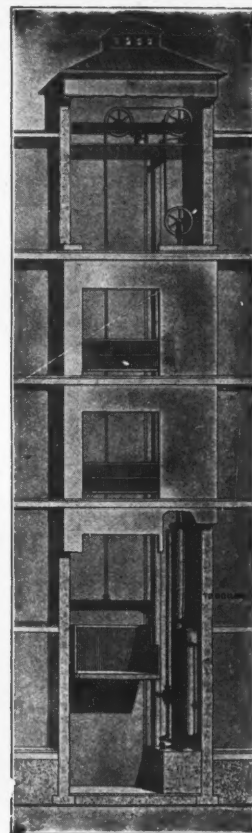
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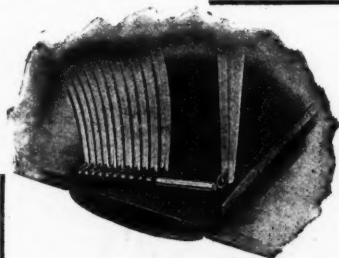


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OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS

PUBLISHED EVERY SATURDAY

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No. 5

"Shrouding" Beef—What Is It?

**Improving the Appearance of Good
Beef In a Way That Helps Sales—
Here's Process Many Don't Know About**

Beef probably presents as many or more selling problems than any one item produced in American packing-houses.

It is highly perishable.

It does not lend itself to curing as readily as pork.

It must be kept moving through the packer's cooler to make way for new product from each day's kill.

If the supply of live cattle is unusually heavy, the beef department's problem is increased. In like manner, if any market influence is there to reduce beef demand, the difficulty of moving the product promptly and at the market price is increased materially.

Anything, therefore, that packers can do to improve the appearance or quality of their beef should not be overlooked.

With this in mind a Western packer—Joseph P. Murphy, vice president of the Blayney-Murphy Company, Denver, Colorado—developed the practice of clothing or "shrouding" beef carcasses, to improve their appearance and make them more pleasing to the buyer. His company has been following this practice to its satisfaction for the past 12 or 14 years.

Patent Donated to the Industry.

This process was patented under U. S. letters patent No. 1,506,599. However, Mr. Murphy has generously donated his patent to the industry, and it may be used by any packer without fear of infringement.

The method, briefly, is to wrap hot beef carcasses in a muslin cloth which has been wrung out in warm water. After being thus "shrouded" the carcasses are placed in the cooler in the usual manner over night. The cloths are removed the next morning. By handling beef in this way the fat is whitened and smoothed considerably,

and the looks of the carcass is greatly improved.

Used With Good Results.

The practice has been used widely in the mountain states for some time, and more recently among certain packers at the river markets and in Chicago. The general consensus of opinion is that it is decidedly advantageous, and to a certain extent necessary in order to meet competition.

It is estimated that the average cost of "shrouding" is about 10c per bullock.

Some packers believe that the practice removes a part of the "bloom" from the meat. But in view of the

fact that not so much attention seems to be paid to this quality as in former years, less importance is attached to this effect of the "shrouding" process.

How "Shrouding" Is Done.

In spite of the fact that the process has been used for some time, many packers do not appear to know about it. Some have heard of it, but do not know what it is. The process is fully described and illustrated by THE NATIONAL PROVISIONER here for the first time.

The method pursued in "shrouding" or clothing beef is as follows:

The carcass, from the shank down to the chuck, is covered with heavy muslin. It is wrapped tightly around the round and pinned on the inside of the round. It is then drawn tightly down and around the loin and rib, and pinned at frequent intervals to hold the cloth tightly to the flesh.

In some plants the chuck is covered as completely as is the rest of the carcass. In others, the shroud is wrapped around the entire carcass, being fastened only at the round and the neck. This practice requires a minimum number of skewers.

Only very small galvanized iron skewers should be used for pinning. Ordinary iron skewers are undesirable, as they cause discoloration when the meat is cooked.

Smooths and Whitens the Fat.

When beef, after being dressed, is chilled under the regular methods of refrigeration, the evaporation of the moisture on the carcass leaves the fat covering in more or less of a rough or wrinkled appearance.

By the use of the "shrouding" cloth the fat is smoothed evenly. In chilling out it takes on a whiter color than if left exposed to the air.

This is brought out rather graphically in the accompanying illustration,

Boosting Beef Sales

Beef departments are always looking for pointers on selling beef.

Competition is very keen, and selling difficulties are multiplied by the need to move the product promptly.

The beef salesman who can be sure that a nice, smooth, light-colored, plump carcass will be delivered to his trade has less worry than the man who cannot be sure of the quality of product delivered on his orders.

Close cooperation between the order department and the beef salesman is desirable for best results.

One way to help the beef salesman is described in the accompanying article on "shrouding" beef.

It is a new practice to many packers, but has been long in use in some parts of the country.

showing the two sides of a fat cow carcass.

One side has been shrouded, and the other has been chilled unshrouded. It will be noted that the shrouded side is lighter in color, smoother, and presents a generally more pleasing appearance than the unclothed side.

How to Apply the Cloth.

The cloth should not be applied dry. It should always be damp or wrung out. Some prefer very hot water, and others prefer cooler water, although it is usually applied warm.

The time of covering is immediately after the carcass is washed on the killing floor, before going to the cooler.

The cloth should be removed the morning after killing. It will be found to stick tightly to the fat, and must be removed carefully to avoid tearing the fell.

Care should be exercised to see that the cloths are thoroughly washed

after each application. The life of the muslin with proper care is from 10 to 15 operations.

Best Results on Good Beef.

As this method is strictly a fat treatment, it gives the best results on smooth and well-covered beef. There seems to be little advantage in applying it to thin carcasses. The smoother and fatter the beef, the better the results.

When very fancy cattle are dressed, the cloth is sometimes wrapped around the entire carcass from the shank to the neck. But in ordinary commercial cattle it is the common practice to cover the loin, round and rib only.

If the cloths are kept clean, no bad effects are apparent on the beef, which chills as easily when shrouded as when left bare, and there is no danger of souring.

No objection to the process is raised by the federal meat inspection authorities.

The advantages of this method are:

1. A nice smooth appearance, and
2. A better bleached carcass.

The expense connected with the operation is the cost of the muslin and the labor involved in applying it to and removing it from the carcasses.

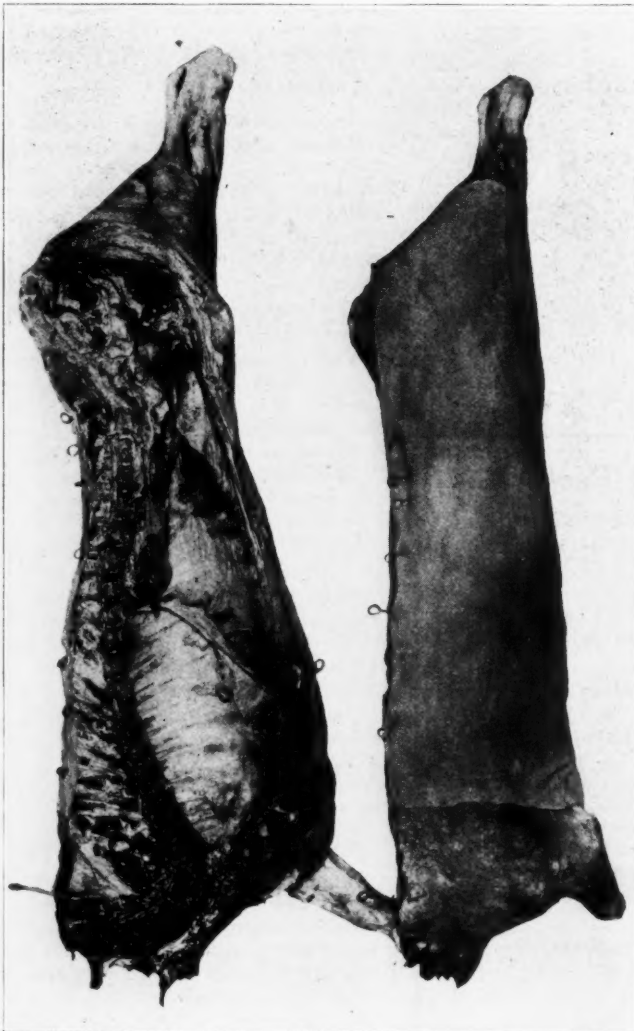
[A brief description of the methods used in shrouding beef appeared in THE NATIONAL PROVISIONER of April 25, 1925.]

TAKING CARE OF MEAT.

One of our salesmen tells us that some of the merchants in his territory do not take care of their orders when they are received, but let the meat remain in the shipping box for several days before hanging it up—and by that time mould has started to form.

Every dealer should realize the importance of prompt unpacking of smoked meats on their arrival, and hanging them in a cool dry place. Sausage especially should have immediate attention for it is so perishable.

This is one way in which the merchant can protect not only himself, but the consumer and producer, also.—Miller & Hart.



HOW "SHROUDING" BEEF IMPROVES THE LOOKS OF THE BEEF CARCASS.

The photograph at the left shows the method of applying muslin cloth to a side of beef for "shrouding." The cloth is wrung out in warm water, after which it is wrapped tightly around the side and held in place with galvanized iron skewers.

The photograph at the right shows the improvement "shrouding" makes. The two sides are from the same fat cow carcass. The one at the left has been "shrouded," while the one at the right has been handled in the usual manner. The fat on the "shrouded" carcasses is whiter and smoother than the other, and makes a much better appearance.

Packers Again Gather In Group Meetings

Member companies of the Institute of American Meat Packers located near the Missouri River and at all points East of it are making their plans to attend the regional meetings which will be held in that portion of the country from February 8 to 12. The meetings will be held in sixteen cities.

This is the second series of meetings, the first group having been held during December. At that time more than 250 packers attended the meetings in or near to their cities.

The purpose of the meetings is to make directly and fully available to all members the many valuable services which many members are getting, and which all members can get from the various Institute departments.

The sixteen cities in which meetings are held have been placed on four circuits. Two directors of the departments of the Institute attend the meetings on each circuit, and explain the services which their own departments offer. The directors change circuits for each group of meetings, so that in time every circuit will have heard every director.

The meeting places have been so chosen that no member in the Eastern half of the country will have very far to go to reach a meeting. Meetings in the Western half of the country will be held in June.

Central Meeting at Chicago.

A meeting of the regional chairmen will be held in Chicago on February 5 at the Institute offices.

Packers who attend meetings on Circuit No. 1 will hear H. L. Osman, Director of the Department of Purchasing Practice, tell how a good many member companies are paying their dues with savings made by buying equipment and supplies through his department. Frank L. DeLay, Director of the Department of Organization and Traffic, will talk at these meetings on the traffic services which are available from the Institute.

W. Lee Lewis, Director of the Department of Scientific Research, and H. D. Tefft, Director of the Department of Packinghouse Practice and Research, will talk at the meetings on Circuit No. 2. Dr. Lewis will discuss new methods of curing which have been developed through re-

search by the Institute and other agencies and will answer detailed questions on how and to what extent they should be used. The very practical service which is easily available from his department will be explained by Mr. Tefft.

The staff representatives to visit Circuit No. 3 will be Miss Gudrun Carlson and John C. Cutting. Mr. Cutting will discuss some new merchandising possibilities with respect to certain classes of product. Miss Carlson will explain how her department can be used to the utmost.

The services available from Departments of Public Relations and Nutrition will be told by Wesley Hardenbergh and C. Robert Moulton, the respective directors, to packers attending meetings on Circuit No. 4. Paul I. Aldrich, Editor of

Key Men of the Industry

REGION NO. 8—CINCINNATI.

These are the Regional Chairmen of the Committee on Trade Extension of the Institute of American Meat Packers. Each in his district heads up a practical, effective working organization in touch with Institute activities.



ELMORE M. SCHROTH.

(The J. & F. Schroth Packing Co., Cincinnati, Ohio.)
Cincinnati District.

THE NATIONAL PROVISIONER, also will address these meetings.

Packers who are planning to be present at the meetings, and have not notified the Institute office in Chicago and their regional chairman, are requested to do so.

The names of the cities in which the meetings are scheduled, the dates of the meetings, the time and place of some of the meetings, and the names of the regional chairmen who are making the plans follow. Where the time and place of a meeting are not shown, the information can be obtained from the regional chairman. Here is the list:

Circuit I—H. L. Osman and Frank L. DeLay, directors attending.

Region	Time and Place	Date.	Regional Chairman
Michigan	Offices of Sullivan Pkg. Co., Detroit, 2 p. m.	Feb. 8	T. E. Tower
Buffalo		Feb. 9	J. Paul Dold
Cleveland		Feb. 10	S. T. Nash
Cincinnati	Business Men's Club, Cincinnati, O., 12:30 p. m. Luncheon	Feb. 11	Elmore Schroth
St. Louis	Missouri Athletic Club, St. Louis, Mo., 1 p. m.	Feb. 12	F. A. Hunter

Circuit II—W. Lee Lewis and H. D. Tefft, directors attending.

Pittsburgh	Pittsburgh Athletic Ass. 12:30 p. m., Pittsburgh; (Luncheon)	Feb. 8	G. L. Franklin
Philadelphia		Feb. 9	John T. Felin
Baltimore	City Club, Washington, D. C., 8 p. m.	Feb. 10	H. R. Smith
New York City		Feb. 11	A. T. Rohe
Boston	Room D, Boston Chamber of Commerce, 12:30 p. m., (Luncheon).	Feb. 12	F. S. Snyder

Circuit III—Miss Carlson and Mr. Cutting, directors attending.

Wisconsin	Association of Commerce, Milwaukee, Wis., 108 Mason St., 2 p. m.	Feb. 8	A. R. McCartan
Iowa		Feb. 9	Jay C. Hormel
Minnesota			J. W. Rath
Omaha		Feb. 11	Wm. Diesing
Kansas	K. C. Athletic Club, 2 p. m.		W. R. Grove

Circuit IV—Mr. Hardenbergh and Dr. Moulton, directors attending

Kentucky		Feb. 9	K. M. Zaeh
Tennessee	Chamber of Commerce Bldg., Nashville, Tenn., 10 a. m.	Feb. 10	Henry Neuhoft
South-eastern	Biltmore Hotel, Atlanta, Ga., 11 a. m.	Feb. 11	E. S. Papy

DANISH BACON EXPORTS.

Exports of bacon from Denmark for the week ending Jan. 23, 1926, amounted to 3,753 metric tons, according to a cablegram to the U. S. Department of Commerce. Of this amount, 3,680 metric tons went to England.

Hogs Going Up!—What Does the Packer See Beyond?

Hogs are constantly mounting the price scale. The lighter averages are going with the greatest speed, but they are carrying the heavier hogs along with them.

Demand is strong for green meats, the price being as high or higher than for the same averages of the cured product.

The reduced hog runs coming at the height of the winter packing season, when a fair supply of hogs was expected by the trade, generally has thrown a strong bullish factor into the market, and packers seem bent on getting hogs without so much regard

for what these hogs are costing them.

Some of the oldest heads in the business, who keep their ears close to the ground—not only as to conditions in the trade but the situation among producers—feel that nearly everything has been in favor of feeding and holding hogs this winter, and that many are being held back for more weight.

Hog Supplies to Come.

These hogs, of course, must come to market some time. When they do, increased weight and increased runs will have their logical influence on price.

One old observer says: "I think there are fairly liberal supplies of hogs to be marketed during the next four months, but they are in strong hands, and every break in the market will result in lighter receipts and quick reaction in prices."

These "liberal supplies" are not to be interpreted by anyone as similar to those of years of heavy hog runs, but they may mean that the spring and summer runs will be heavier than are anticipated by some observers.

If prices of live hogs continue to mount, and product prices come anywhere near keeping a relative level,

many pork cuts may be in the same position as prime beef on the market. It is well known that the market can very soon be glutted with this high-priced product.

It makes little difference what the price of hogs or the price of product is, so long as it is within the buying range of the great mass of consumers. When prices go beyond that range, it may require only very light hog runs to take care of the demand.

What Will Trade Demand?

The packer who accumulates only sufficient stock for estimated consumption at the time of cure would seem to be playing the safest course.

Whether or not he can afford to speculate on the future—that is for him to decide.

Even though hogs are lighter now, and the product going into cure is not so fat, it may be that the rank and file of the trade will prefer to consume heavier, fatter cuts at a lower price than to pay a high price for good lean cuts. This is the general experience in the beef market; the customer changes to the less expensive medium quality cuts when the price level gets beyond that set by the family budget.

The results shown on the "Short Form Hog Test" each day can well

be carefully scanned in the hog department with some of these ideas in mind. There should be some placed ahead which could be logically expected to absorb the heavy current cutting losses, so that reliance could be placed on something more tangible than merely a strong undertone in the hog market.

The following test, worked out on the basis of green product prices and live hog prices at Chicago on January 28, is given as an example of the way hogs are cutting out. **To be of the greatest value, the test should be adapted to the conditions under which each packer operates.**

SHORT FORM HOG TEST

Columns headed PRICE and AMOUNT are figured from product prices in "The National Provisioner Daily Market Service" of January 28, representing actual transactions, Chicago, that date.

Product—	Avg.	160 to 180 lbs.				180 to 220 lbs.				225 to 250 lbs.			
		Percent live wt.	Price.	Amount.	Avg.	Percent live wt.	Price.	Amount.	Avg.	Percent live wt.	Price.	Amount.	
Reg. Hams.....	10/12	13.90	.22 ³ / ₄ ¹	\$3.16	14/16	13.75	.22 ¹	\$3.03	14/18	13.00	.21 ³ / ₈ ¹	\$2.78	
Picnics	4/5	5.50	.15 ²	.83	5/7	5.60	.15 ²	.84	6/8	5.50	.14 ¹ / ₄ ²	.78	
Boston Butts		4.10	.19 ³	.78		4.00	.19 ³	.76		4.00	.19 ³	.76	
Pork Loins (blade in)	6/8	9.50	.24 ³	2.28	8/10	9.10	.23 ³	2.09	10/12	8.75	.22 ³	1.93	
Bellies	8/10	11.50	.26 ²	2.99	8/14	10.70	.23 ²	2.46	12/16	5.00	.19 ¹ / ₂ ²	.97	
Bellies									16/20	6.25	.17 ¹ / ₂ ⁴	1.09	
Fat Backs									8/12	4.50	.11 ¹ / ₄ ⁴	.51	
Plates and Jowls....		1.75	.10 ⁷ / ₈ ⁴	.19		2.00	.10 ⁷ / ₈ ⁴	.22		2.00	.10 ⁷ / ₈ ⁴	.22	
Raw leaf		1.75	.13 ¹ / ₂ ²	.24		2.00	.13 ¹ / ₂ ²	.27		2.30	.13 ¹ / ₂ ²	.31	
P. S. lard, rend. wt. .		11.70	.1432 ¹ / ₂	1.68		13.75	.1432 ¹ / ₂	1.97		11.75	.1432 ¹ / ₂	1.68	
Spare ribs		1.15	.14 ¹ / ₂ ⁴	.16		1.00	.14 ¹ / ₂ ⁴	.14		1.00	.14 ¹ / ₂ ⁴	.15	
Lean trimmings		1.60	.10 ³ / ₄ ⁴	.17		1.50	.10 ³ / ₄ ⁴	.16		1.50	.10 ³ / ₄ ⁴	.16	
Rough feet		1.60	.02 ¹ / ₂	.04		1.25	.02 ¹ / ₂	.03		1.25	.02 ¹ / ₂	.03	
Tails		0.15	.14	.02		0.10	.14	.02		0.10	.14	.02	
Neck bones		0.80	.05	.04		0.65	.05	.03		0.65	.05	.03	
Total cutting yield. .		65.00				65.40				67.55			
Total cutting value				\$12.58				\$12.02				\$11.42	
(100 lbs. live wt., Chicago)													

¹ 3/4c per pound has been deducted from market price for accumulating and freezer shrink, loading expense, selling commission, etc. The discount on account of the percentage of No. 2 hams is also included in this deduction.

² 1/2c per pound has been deducted from market price for accumulating and freezer shrink, loading expense, selling commission, etc.

³ 1c per pound has been deducted for selling and delivery expense and for shrink.

⁴ 1c per pound has been deducted for labor and expense in curing.

All prices are figured on a loose basis.

Here's where you figure your net returns (based on 100 lbs. live weight, Chicago):

TOTAL CUTTING VALUE (from above)	\$12.58	\$12.02	\$11.42
Edible and inedible killing offal value....	.62	.64	.66
TOTAL GROSS VALUE.....	\$13.20	\$12.66	\$12.08
CHARGES			
Hogs cost alive per 100 lbs.			
Add freight, bedding, etc., if any.....	\$13.25	\$13.15	\$12.60
Buying, driving, labor, refrigeration, repairs and plant overhead.....	.85	.79	.76
Killing condemnations and death losses in transit (say 1 per cent of live cost)....	.13	.13	.13
TOTAL OUTLAY per 100 lbs. alive:	\$14.23	\$14.07	\$13.49
Deduct TOTAL OUTLAY from TOTAL GROSS VALUE to get profit or loss per 100 lbs.			
Loss per cwt.....	\$1.03	\$1.41	\$1.41
Loss per hog.....	\$1.75	\$2.82	\$3.35

The cost figures and expense deductions given above are furnished by a representative packing company. They are merely for purposes of illustration, and undoubtedly will vary slightly from the figures of other companies.

Steps Forward In Meat Practice

Modern Devices and Ideas Which Help Packing Industry to Keep Up With the March of Progress

IX—Conveying Bones and Cracklings

The story of progress is always one of effort, whether by individuals or industries. No person can get ahead unless he makes an effort to do so.

Progress in any industry depends almost entirely upon the efforts of individuals within that industry. The operating personnel—the men who actually do the work—are the ones who can be counted on largely for improvements in equipment and practice.

In the packing industry this is especially true. Nearly every worthwhile improvement the trade knows about today had its beginning in the brain of some worker who could see beyond the limits of his daily job.

Recognizing the value of this source of progressive ideas and improvements, and wishing to stimulate it for the good of the industry, the Institute of American Meat Packers began to offer prizes for worthy ideas and designs.

A Prize Idea Contest was started two years ago, and many excellent ideas were submitted. The plan was continued last year, and it is expected that it will be a permanent feature.

In the 1925 contest, C. S. Follmer, master mechanic of the Plankinton Packing Co., Milwaukee, Wis., was awarded a third prize on a method of conveying low-valued packinghouse by-products with a minimum of labor and expense.

A Method of Moving Bones

One of the prize winning entries in this year's Prize Idea Contest was that of

C. S. Follmer, master mechanic of the Plankinton Packing Company, Milwaukee, Wis. His entry consisted of the adaptation of a Burnett Brothers blower to the solution of a conveying problem which is of interest to nearly every packer—namely, the handling of a low valued product with a minimum of labor.

Mr. Follmer designed an arrangement of belt conveyor and blower fan for the successful handling of cracklings and bones. A glance at the accompanying illustrations will show the idea quite plainly.

The product is conveyed into the discharge pipe from the blower fan. The direction of the air through the pipe is such as to suck in the material, either bones or cracklings. The velocity is sufficient to deliver the product to the storage rooms.

The cracklings were blown 400 ft. and the bones 500 ft. in tests recently made.

In both cases the air at the discharge end dissipates in the storeroom without any harmful effects.

Move Four Tons Per Hour.

The blowers in use have 36 in. fan wheels, and are said to be very efficient in their consumption of power. They handle on an average of 6,000 lbs. of material per hour, it is claimed.

The cost of power per ton is said to amount to about 15 cents. To this figure 5 cents per ton for maintenance of motor and fan are added, making a total of 20 cents for the whole operation.

Mr. Follmer is considering the handling, in the same manner, of salt, and also crushed ice from the ice crusher to refrigerator cars on tracks at loading docks.

Mr. Follmer deserves great credit for

the ingeniousness of this design, said the Institute's committee on award in giving him the third prize.

PACKERS MAKE GOOD JUDGES.

The ability of the packer judges at the National Western Stock Show at Denver to see what was under the hides of the grand champion and reserve champion steers was demonstrated when three beef men, unadvised as to the identity of the carcasses, picked the champions on foot as first and second in the carcass contest.

The sweepstakes steer "College Kenyon," an Aberdeen-Angus, dressed 69.2 per cent, the highest ever known in the Denver territory. The beauty of the carcass and the finely marbled character of the meat and fat brought it immediately to the attention of the carcass judges. The reserve champion, a Hereford calf, drew second place in the carcass contest.

The beef judges were M. J. Felling of Armour and Company, H. W. Tillson of Swift & Company, and Al Klingstein of the Lindner Packing Co., Denver.

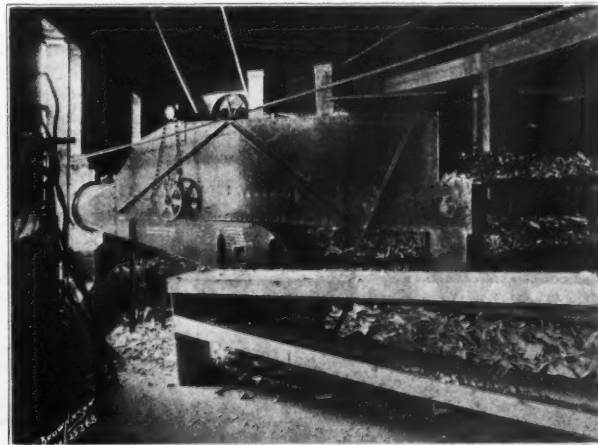
The grand champion wether of the show was not sold, but the reserve champion brought \$47.50 a hundred on foot, and the sweepstakes barrow \$70.00 a hundred. The former was bought by the Raymond Packing Co. of Denver, and the latter by A. H. Petherbridge, for the Nuckolls Packing Co., Pueblo, Colo.

PACKERS AID PRODUCTION.

Interest of the packing industry in the promotion of more and better livestock production through boys' and girls' club work continues. Some of the larger packers have already pledged their support to the national program for 1926.

G. L. Noble, secretary of the National Committee on Boys' and Girls' Club Work, announces that Armour and Company has repeated its 1925 offer of 15 trips for state champion livestock club members, from as many different states, to the International Live Stock Exposition at Chicago in December.

The Cudahy Packing Company is offering trips to outstanding club members who carry on projects with meat animals. Seven of these trips will be to the Interstate Fair at Sioux City, Iowa; five to the American Royal at Kansas City; and one trip to a club member from Utah to the International at Chicago.



MOVING CRACKLINGS AND BONES IN PACKING PLANT BY MEANS OF AIR.

This photograph shows the equipment necessary to carry cracklings from one part of the plant to another by using air. The cracklings are fed into the blower pipe and may be carried 400 ft. quickly and economically.

The bone blower, shown above, works very much like the crackling blower shown on the left. Bones are fed into the hopper in the top of the machine, and can be carried 500 ft. by air pressure.

World Trade in Meats and Animal Fats

The movement of livestock products in international trade, and the explanation of trends or shifts and their effect upon American agriculture and industry, are discussed in a bulletin of the U. S. Department of Commerce on "International Trade in Meats and Animal Fats," by J. E. Wrenn.

The international trade in these products during the year 1922, the last for which complete figures are available, was valued at \$1,400,000,000. Of this amount, the United States shared to the extent of 17.2 per cent. The remaining 82.8 per cent was divided among about 25 producing and consuming countries.

In the world population of 1,200,000,000 people, it is estimated that "for every person engaged in other industries there are employed in some form of agriculture three people who must not only feed themselves but the industrialist as well. However, the success of industry is absolutely dependent upon agriculture, and, on the other hand, agricultural prosperity is dependent upon industrial development."

Cause of Export Trade.

International trade is a direct result of the fact that some sections of the world can produce certain crops more cheaply than others, the shortage of food supplies of industrial and commercial nations being supplied by the surplus producing countries.

An example of this is found in the special adaptation of the Corn Belt of the United States to hog production and the range or grazing sections to cattle production, developing surplus meat animals whose products enter into international trade.

With the breaking up of the ranges into farming areas and the competition of cheap beef from the Argentine, Uruguay, Australia and New Zealand where cattle can be produced more economically than in the United States, this country has lost its prestige as a beef exporting nation, and now produces barely sufficient to supply domestic needs.

In Europe, agriculture continues predominant in the Netherlands, Denmark and Russia. The rest of the European nations have developed so strong commercially that their meat supply must be supplemented by shipments from other countries.

America is the world's largest producer and exporter of pork products, and Europe is the world's largest importer of these commodities. The United States is

the largest producer and consumer of meat, the meat packing industry of this country forming one of the two most important industrial groups so far as the value of products is concerned.

The export trade of the United States in meat products is relatively unimportant for beef, veal, mutton and lamb. The export of pork products is only a small percentage of the production, but it is a real factor in stabilizing the domestic market.

Trade in Meats and Lard.

The trade in bacon, lard, hams and shoulders represents the principal meat export items, the principal outlet for these products being Great Britain and Germany.

The United States seems to have no serious competitor as far as the ham and shoulder trade of Great Britain is concerned. The pickled pork trade is chiefly with countries outside of Europe.

This country's lard trade, closely approaching and sometimes exceeding a

billion pounds annually, is of as much importance as bacon. In the lard trade, Great Britain, Germany, the Netherlands and Belgium are, in the order named, the most important European markets, Great Britain and Germany combined taking approximately 60 per cent of the total exports of this commodity.

In pre-war years Great Britain took 72 per cent of the combined exports of hams, shoulders, bacon and pickled pork from the United States, but after the close of the war and by 1920 Danish, Canadian and Irish cured pork and Swedish and Dutch fresh pork re-appeared on the British market. This situation was soon reflected in a decrease in American exports from the high point reached in the post-war years.

The livestock situation in the 27 principal producing and consuming countries is discussed by countries, and a series of tables are given showing statistics of exports and imports of all meats and practically all of the more important meat by-products such as lard, tallow, oleo oil, oleo stearine, etc.

How the Countries Ranked.

In the pre-war period 1909-1913, the United States was the world's largest exporter of meats and meat products, exceeding Argentina, the next largest, by many million pounds. Australia was the third largest exporter, with New Zealand ranking fourth. Uruguay was the second largest of the South American countries.

Exports from all producing countries, except Australia, increased during the war, but beginning with 1920 a decline set in. By 1923, however, the United States, Argentina, Brazil and Uruguay regained and exceeded their pre-war standing. New Zealand's meat export trade in 1923 increased 21 per cent over the 1909-1913 average.

The United Kingdom is the chief importer of the world's surplus supply of meat and animal fats. The average net import of meat into the United Kingdom during the pre-war average year was 2,814,000,000 lbs., or about 70 per cent of the total meat imported to European countries. This indicates to what extent the production sections of the world were dependent on the British market, the bulletin points out.

Since the war imports into the United Kingdom have increased, but they are now only about 60 per cent of the total imported by European countries.

Germany is the next country of importance among the importing countries of Europe, taking an average of nearly half a billion pounds of meats and fats during the pre-war years.

Attention is called to the fact that "imports of meats into Germany, France, Italy, Belgium and Austria have increased considerably over their pre-war amounts, and a large share of the world's surplus meat production is finding markets in those countries." Cuba and Canada are also important markets for certain pork products from the United States.

The bulletin contains 321 pages, including 172 tables and many descriptive charts.

Keep Your Books Right

Payment of income tax by the business man is something that cannot be avoided.

In making income tax schedules much good temper has been spoiled, many good dollars have been wasted, much injustice has been done.

All because it was too much trouble to keep records!

If a business is worth having it is worth knowing about.

It is necessary to know how things are going from one period to another; the amount of stock on hand; how much depreciation is being suffered from year to year.

These and many other equally important matters are taken care of in properly kept records.

If such records are not kept, you can't begin too soon.

Good suggestions for both packer and retailer bookkeeping practices can be secured by subscribers upon application to THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago, enclosing a 2c stamp.

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Swenson Evaporator Company

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Exchanging Information

There are two kinds of experience—
your own and the experience of others.
While the former may be the more valu-
able and the best teacher, there can be
no question that it is also the more ex-
pensive.

Therefore, the wise man learns of the
experiences of others whenever possible.
He sorts and classifies these experiences,
and takes for his own use and benefit
those which he finds of value.

No two men in the same line can get
together, discuss common problems and
exchange business experiences without
both benefiting thereby.

No one man has a monopoly on all the
good ideas. One man's inclinations and
abilities are not the same as another's.
What one man may have thought of and
worked out in his business may not have
occurred to another. Frank discussion on
subjects and problems of interest to both
is of value to and aids both.

In these days of strenuous competition
and a multitude of duties and details,
there is a tendency for the business man
to keep his eyes so close to the cloth
that he does not see the pattern. In other
words, he is very liable to get into a rut—to become so absorbed in his own
business that he loses touch with the
broader aspects of the industry of which
he is a part, and with the progress and
developments that are going on within it.

There is a world of good ideas scattered
among the plants of the meat packing in-
dustry. There is a host of worth-while
mechanical devices that have been origi-
nated by individuals and placed in serv-
ice that are unknown, except to the few
in daily contact with them.

There are many thoughts for reducing
expenses, increasing output and better-
ing the quality of meat products that are
dormant, awaiting executive and engineer-
ing minds to develop and perfect them.

There are possibilities for improve-
ments in existing equipment, methods,
processes and plant layout, design and
construction, the combined values of which
cannot be estimated.

Two minds are better than one. Two
heads thinking on an idea or a problem
of production or selling will evolve a
solution, as a rule, in less time than one.
The law of average takes care of that.

The executive of the meat packing
plant, it would seem, sticks too close to
his business. The mechanical superin-
tendent does not have that contact with
other mechanical superintendents of meat
packing plants that he should have, and
that he needs for intelligent, progressive
operation and for continued improvement
of his department. Superintendents, fore-

men and department heads are so circum-
scribed by their little worlds that the do-
ings, methods and processes used in other
plants are often strangers to them.

An industry cannot progress without
carrying with it the individual units of
that industry. The individual units of an
industry cannot advance without advanc-
ing the industry proportionately.

The meat packing industry needs more
exchange of ideas and information. There
should be a closer contact between execu-
tives of different plants and between de-
partment operating heads of different
businesses. There should be more visit-
ing back and forth between packers and
executives.

If two men exchange dollar bills, each
has a dollar after the transaction is com-
pleted. If two men exchange ideas, each
has two ideas after the exchange. Each
has just twice as many ideas as he had
formerly. Neither lost; both have gained.

Supply and Demand Rules

The preliminary report of the 1925
census of cattle and hogs—the first since
1920—indicates that beef cows have in-
creased 19.3 per cent in the last five years,
while dairy cows have decreased nearly
10 per cent. The report also indicates
that beef steers over one year of age have
declined more than one-fourth.

A decline is indicated in the hog popu-
lation of nearly one-eighth since 1920.

The census figures of both cattle and
hog population are lower than those
estimated by the Department of Agri-
culture from year to year.

Again, these figures are valuable only
for the trends shown. They verify what
has long since been realized, that agri-
culture is slowly but surely adjusting live-
stock production to a normal pre-war
basis. The production increases which
began to be evident before the war, and
which were stimulated by foreign demand
during and following the war, are no
longer necessary. Increases in European
production, lack of buying power abroad,
and the growing importance of South
America as a source of inexpensive meat,
have greatly reduced the American outlet.

It is the same story of supply and de-
mand—unsatisfactory demand reflected in
lower prices serving to lower production.
A stable basis is reached only when a
balance between high and low prices is
established.

The approach to this basis has been
steady for the past five years in the cattle
market. In hogs the trend toward stabili-
ty was badly upset by the record hog pro-
duction of 1923 and 1924, accompanied by
a short corn crop in the latter year.

PRACTICAL POINTS FOR THE TRADE

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Producing Beef Casings

In these days of high-priced casings, the packer who is careless in handling them, or whose help does not know the best methods to use, is losing a lot of money.

There is a right way and a wrong way to do it. The right way is just as easy as the other—and is a lot more profitable.

Care in handling should start on the killing floor and should continue clear through to the shipping room, or to the stuffing bench if the casings are to be used in the same plant.

In last week's issue of THE NATIONAL PROVISIONER full instructions were given for handling beef rounds, starting with the killing floor and including running, stripping, fattening, turning, sliming, assorting, chilling, measuring, packing and salting.

Following are directions for handling beef middles.

As in the previous installment, the method is shown all the way from the killing floor to the shipping room.

Cleaning Beef Middles.

Beef middles must measure 61½ feet green, and be practically free from holes, small holes being permissible only in extra long pieces.

Pulling.—First the liver sweetbreads are pulled off and then the ruffle fat, and then the middles are pulled apart. Both ends are put on the water pipe and the water is first run through to get the manure out. The middles are then thrown into a tub of warm water and washed, then given to the fatters, where the fat is trimmed off.

Fatting.—The fatter hangs the middles on a wooden peg sticking out from the fattening bench, and starts pulling from the rectum end. The skins which cover the middles must be pulled before the fat is cut off, otherwise the knife will not work properly. Whatever fat remains is partly removed by the scraper.

Always begin scraping from the rectum and in accordance with the run of the tissues of the gut. A special scraper is used for middles, and another wider scraper for the bungs and rounds.

After this the rectum is cut off and the bung gut end slightly trimmed, the rectum end being too thick for the fattening machine. The middles are then put in a tub of warm water and run through the fattening machine. The latter has two rice root brushes set from ⅛ to ¼ in. apart, according to size of casings. The middles, two or three strings at a time, are run through this machine.

Sliming.—The middles are then put into a box of warm water and run through the sliming machine from two to four times, according to the kind of cattle. Old cows require harder work for sliming than young, fat steers.

They are then washed in a tub of cold water and put into a measuring tub of cold water. Here the pieces are assorted according to their length, and at the same time are inspected for holes and slime.

In place of a machine, the sliming may be done with a scraper, also the fattening in case there be no machine at hand, sliming in accordance with the grain of the tissue and from the bung gut end.

Packing.—Like rounds, the middles are salted and put into a perforated truck, in which they are left overnight. On the following morning they are inspected for dirty spots, slime and fat, and then packed 110 sets per tierce. Wides are packed 95, 90 and 80 sets per tierce.

Measuring.—Middles are measured on a measure consisting of two pegs at a distance of 2½ feet from each other, 12½ full rounds on this distance being equal to 63 to 64 ft. After due allowance for shrinkage the set of middles measures about 60 feet. From three to five pieces are put into one set, no piece to be shorter than 3 ft.

As a rule it takes 2½ head of cattle to get one set of middles. In other words each animal will yield 36 to 40 per cent of a set of middles, according to size and quality.

[Directions for handling beef bungs, weasands and bladders will appear on this page next week.]

Carcass beef sells chiefly on its good looks. What ruins the looks of a carcass? How should the carcass "splitter" work to prevent this? Ask THE BLUE BOOK, the "Packer's Encyclopedia."

Handling Casings

Do you know how to handle hog and sheep casings?

It means profit to you if you do, and LOSS to you if you don't.

Complete directions for handling both hog and sheep casings, all the way from the killing floor to the storage room, have been prepared by THE NATIONAL PROVISIONER. They are invaluable to the packer who wants to handle his casings in the right way.

Either or both of these may be had by subscribers, by sending in the attached coupon, together with a 2c stamp.

The National Provisioner:

Old Colony Bldg., Chicago, Ill.

Please send me directions for handling
sheep casings.
hog

(Cross out one not wanted.)

Name

Street

City

Enclosed find 2 cent stamp.

Bologna Sausage Troubles

A sausage maker who prepares product for his own retail trade is having trouble with bologna. He outlines this trouble, but gives insufficient information for locating the real difficulty. He says:

Editor The National Provisioner:

We are having trouble with our bologna. We use bull meat and a commercial flour for a binder.

We use about one-third pork. In fact, we have tried to use more and less pork, but it does no good. We are very careful about smoking and boiling.

The meat does not get sticky and is very short. It seems to break right off. The bull meat has cured for two weeks. In our long experience I have never seen anything like it before.

Could the bull meat be too old? Our chopper does not "smash" the meat, so please let us know our trouble.

The question as to whether the bull meat is too old or not would depend largely upon the size of the pieces going into cure.

Boneless bull meat may be cured in 5 days by grinding the fresh meat through the one-inch plate of the Enterprise hasher and curing in open tierces at a temperature of 36 to 40° F. After adding the dry cure ingredients for 360 lbs. fresh meat, pour 2 gal. No. 2 ham pickle (must be sweet) over the top of the meats in the tierce.

The inquirer further states he is using a commercial sausage flour for a binder. He does not mention its absorption qualities, or at what time fermentation sets in in this flour. Some sausage flours, sold on a price basis, do not aid in making good sausage. If he has not already done so, it would be well to make tests of this flour.

The fact that the meat is short and does not show any binding qualities would indicate that there is something radically wrong with the cure or handling. It is probable that the meat is overcured, or perhaps he is not using the right curing formula.

He says that the chopper does not "smash" the meat. Does it give a clean fine cut, and is crushed ice added in the chopping process, to prevent meats from heating in silent cutter?

This is a very important factor, especially in extremely hot weather.

Do not add all the crushed ice at one time, but keep adding it gradually, all that the meat will absorb but not an excessive amount.

In the regulation of the formula, it is suggested that one-third pork be used. This is sufficient, both for the good of the product and for production cost.

During hot weather, even though meats are in the pink of condition, after filling the stuffer put the balance of the meat in the truck back into the cooler, to remain there while each batch is being run through the stuffer. This is a safeguard against meats becoming "gassy."

[Full instructions for curing bull meat and making bologna can be secured by sending a 2c stamp to THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago, Ill., with request for this information.]

Loss in Cooking Hams

A subscriber who prepares "ready-to-serve" meats wants a good recipe for fresh roast hams. He is suffering considerable shrinkage on his methods of preparation, and is selling his hams at a loss. He says:

Editor The National Provisioner:

Will you please give me a recipe for fresh roast ham. We are making them, but they cost us more than we are getting for them.

We cook them six hours at 160 degs. temperature, and then roast them for two hours.

They lose more than half this way, and cost us 5 or 6c a pound more than our competitors are selling them for.

The inquirer states that he suffers an enormous shrink in his fresh roast hams. He cooks them six hours at 160 degs., and then roasts them for two hours.

Hams cooked such long periods would doubtless suffer a very heavy shrinkage.

A good schedule is to allow 20 minutes to the pound, cooking at 160 degs.

The hams should then be skinned, the fat side marked off in small squares, and salt and plenty of black pepper added. If desired, either granulated or brown sugar can be added to help in browning them. A half hour in the oven should be sufficient for this purpose.

This schedule would require about 4 hours boiling time for a 12 lb. ham, and not more than a half hour in the oven, making the total cooking time 4½ hours, instead of 8 hours as is now being followed by this inquirer.

If this schedule is followed, it is believed that a great deal of difference will be found in the cooking shrink.

Bleaching Kettle Lard

The practice of bleaching lard by the use of acid is inquired about by a retailer who ran across an old formula. He wants to know if it is practical to bleach lard in this way, and if so what amounts of acid should be used. He says:

Editor The National Provisioner:

I ran across an old lard bleach formula which gives the ingredients but not the amounts or the method of use. It says:

"To bleach lard apply a mixture of bichromate of potassium and muriatic acid in minute proportions to the fat."

Can you tell me how to use it, or if it is any good?

Have you any other formula of this kind that could be used where lard is cooked in an open kettle over a fire?

The inquirer should not consider practical the use of acids in connection with rendering lard, as they do not conform with pure food rules and regulations.

One-tenth of 1 per cent of bicarbonate of soda might be used as a substitute, applying while agitating the lard.

Care should be taken not to have the kettle too full, as the soda would cause the contents to boil over if the kettle is filled to full capacity.

Some producers believe a better color is obtained by cooking the lard at a temperature of 240 degrees instead of 250 to 260 degrees. When cooked, draw off the product into another kettle to settle. This will eliminate an off-color, also the crackling flavor which lard sometimes absorbs when allowed to settle in the cooking tank with the cracklings.

Brands & Trade Marks

In this column from week to week will be published trade-mark applications of interest to readers of THE NATIONAL PROVISIONER which are pending in the United States Patent Office.

Those under the head of "Trade Mark Applications" have been published for opposition, and will be registered at an early date unless opposition is filed promptly by parties interested in preventing such registration.

Those under the head of "Trade Marks Granted" have been registered, and are now the property of the applicants.

TRADE MARK APPLICATIONS.

Conron Brothers Company, New York, N. Y. For hams, bacon, sausage, dressed poultry, butter and cheese. Trade Mark: RIDGEFIELD FARM BRAND. Application serial No. 212,785. Claims use since 1906.

American Stores Company, Philadelphia, Pa. For bacon and various other food products. Trade Mark: AMERICAN STORES CO. Application serial No. 220,821. Claims use since May 11, 1918 on bacon.

Armour and Company, Chicago. For nut margarine. Trade Mark: MOROLA. Application serial No. 221,531. Claims use since June 15, 1925.

NOT SUBJECT TO OPPOSITION.

J. Fred Schmidt Packing Co., Columbus, Ohio. For hams, bacon and sausage.

MONTROSE

Trade Mark: MONTROSE. Application serial No. 207,275. Claims use since Jan. 1, 1921.

MAY REGISTER WORD IN NAME.

(Reported for THE NATIONAL PROVISIONER by National Trade Mark Co., Washington, D. C.)

The Supreme Court of the United States has just handed down a decision holding that a word may be registered as a technical trade-mark notwithstanding the fact that it constitutes one of the features of a corporate name, where there is no unfair competition, meaning, where the trade-mark owner is not engaged in a competing business with the corporation.

But no trade-mark may be registered which constitutes the entire name of a corporation, whether the goods of the registrant upon which the mark is used is similar to the business in which the corporation is engaged or not.

This was the case of American Steel Foundries vs. Thomas E. Robertson, Commissioner of Patents, and Simplex Electric Heating Company, decided January 4, 1926, where registration of the word "SIMPLEX" for brake rigging, brake heads, brake beams, etc., was refused on the word "SIMPLEX" in the corporate name of the Simplex Electric Heating Company, which company is engaged in the manufacture and sale of insulating or protected conducting wire, etc.

This case has been in the courts since prior to 1916, and the present decision reverses the Commissioner of Patents and the Court of Appeals of the District of Columbia.

This case is of particular interest to

trade-mark owners generally, many of whom have been denied registration because of the Patent Office practice of refusing registration of marks which were identical or nearly identical with the dominant feature of a corporate name, regardless of whether or not the parties were engaged in a competing business.

This decision will enable the owners of trade-marks such as above referred to, to register them in the Patent Office, where they will become public records and may be located by those interested.

WEIGHT ERRORS CAUSE LOSS.

"It is extremely difficult, and in many cases impossible, for those in the accounting department to detect errors made by the men out in the plant in the measurement of materials.

"The accounting department has to accept these figures as furnished to them and put them into the records. These figures, being practically basic figures in the accounting records, errors will not be disclosed by cross checking.

"This lack of opportunity on the part of the accounting department to detect and disclose errors in these figures prevents, of course, any criticism of the equipment, methods and care used by the men out in the plant in obtaining the figures. Our investigations generally show that the conditions under which these figures are obtained do not compare favorably with the care used in handling these figures after they have been received by the accounting department.

"The men out in the plant seem to be content to say that this or that weights 'about' so much, or that the scales are 'about' right. But, of course if the figures furnished to the accounting department are only 'about' right, then when they are transposed into money values they are still only 'about' right."

This quotation, which applies particularly to the meat packing plant, is taken from a little booklet entitled "The Measurement of Materials," published recently by the Toledo Scale Company, Toledo, Ohio.

The booklet is intended to bring home to those manufacturers who measure their products by weight the need for accurate scales and accurate operation of them.

Losses made in the weights of meat products go on day after day, and are both insidious and cumulative. Copies of the booklet may be obtained by addressing the Toledo Scale Company, Toledo, Ohio.

During 1925 THE NATIONAL PROVISIONER published an important series of articles entitled "Weighing in the Packing Plant."

The first of these, which appeared January 17, emphasized the need of employing high-class workers for scale operation and the importance of training these workers for their tasks.

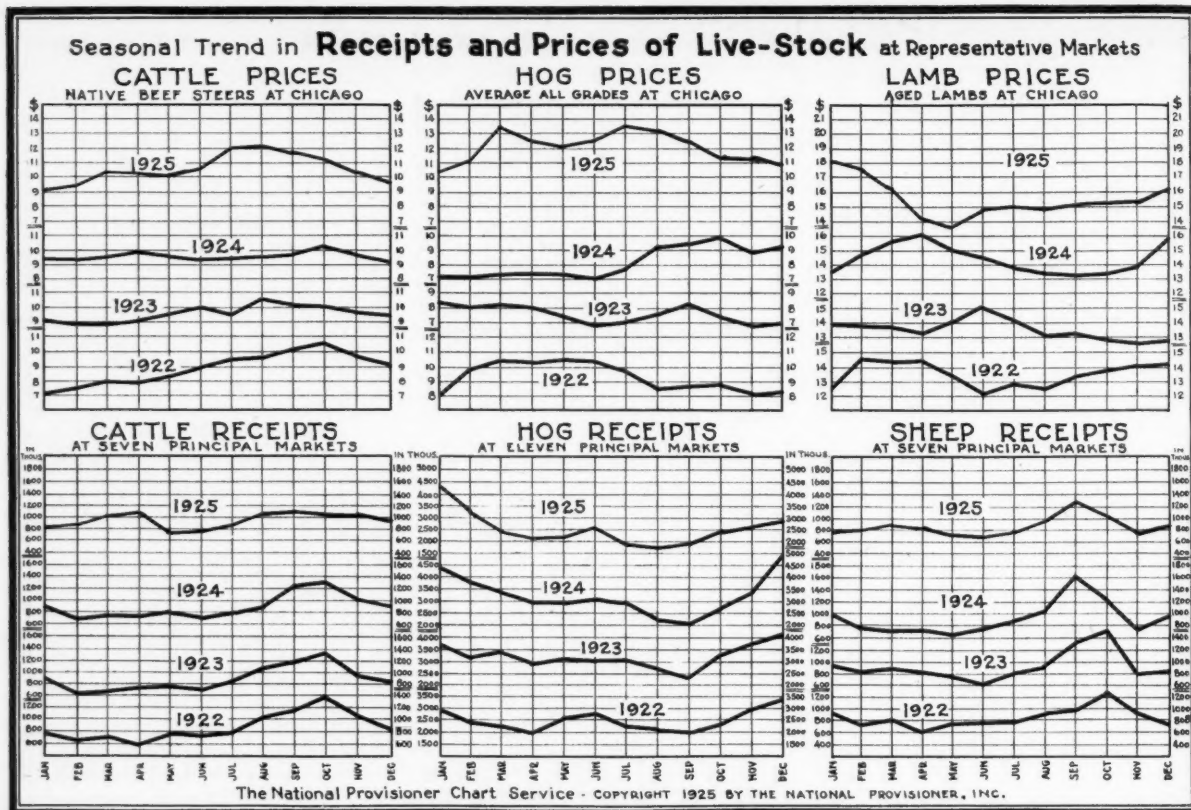
The second, February 28, 1925, discussed packinghouse scales, how to select and install them properly and how to care for them.

The third, May 16, 1925, dealt with the matter of "tolerances" and their importance in packinghouse weighing.

The fourth, September 26, 1925, discussed check weighing and its advantages and told how a check weighing department may be organized and operated.

The last of the series to date, which appeared November 21, 1925, dealt with the important subject of keeping down over-weights.

Reprints of these articles are available to subscribers for five cents in stamps. Address THE NATIONAL PROVISIONER, Old Colony Building, Chicago.



This chart in THE NATIONAL PROVISIONER MARKET SERVICE series shows price and receipt trends of livestock during 1925, with comparisons for the three years previous.

Cattle.—Cattle prices during 1925 were the best for any year since 1920. Producers closed the year with a generally optimistic feeling and a good outlook for 1926. The decrease in the hog population of the country had a stimulating influence on beef demand through the last half of the year, and although prices declined from the peak of the range runs to the close of the year, the general average price on native beef steers at Chicago was close to the ten dollar mark.

Cattle receipts throughout the year were generally heavy and failed to bear out the long predicted cattle shortage. There was a good deal of reason to believe, however, that liquidation of beef herds was pretty well completed and that production had settled to a stable basis.

Hogs.—Early in the year hog prices reached an average above \$11.00, and remained at this high level up to the beginning of the winter packing season, when some decline in average price was noted. The new year witnessed another price "flier," with reports of further decreases in hog population and the crop in fairly strong hands.

Receipts of hogs during the first month or two of 1925 were heavy, January being a record month. These declined steadily throughout the year, with the exception of an early summer increase, and another slight increase toward the end of the year, when marketings are normally heavy.

Sheep and Lambs.—The trend of lamb prices throughout 1925 showed little relation to those of the three years previous. The year started out with exceptionally high prices and little discrimination shown against heavy lambs. With the early runs of natives, prices reached their low point in May and June, but soon recovered and held to a steady, high level throughout the balance of the year. This class of livestock showed excellent returns to producers.

Receipts of sheep and lambs at the seven principal markets during 1925 showed much the same seasonal trends as those of each of the three years previous. The number in the aggregate, however, was the smallest since 1922.

Livestock Prospects for 1926.—Hogs probably hold the key to the livestock situation in 1926. With reduced runs during the early months of the year, and accompanying high prices, the consuming public is likely to look to beef and lamb to furnish a large part of its meat supply. This strengthening influence in the cattle and sheep markets should have a leveling tendency, balancing hogs at a price within the reach of the public, and at the same time pulling up prices of other classes of livestock.

BRITISH PROVISION MARKET.

Considerable quantities of Danish, Irish and Canadian bacon on the Liverpool market are not clearing well, this being the apparent reason why the market for American bacon is poor. Stocks of American bacon are medium, says Trade Commissioner E. C. Squire, in cabled reports to the U. S. Department of Commerce.

Stocks of pork products, excepting clear bellies, are heavy and the demand is relatively small. Other pork products, excepting lard and picnic, are in fair demand. The price tendency is weak.

The range of prices for American cuts

in shillings per 112 pounds follows, for the week ending January 23, 1926:

Light American Cut hams, 120@123s; heavy American Cut hams, 117@120s; long cut hams, 112@116s; light Cumberlands, 106@108s; heavy Cumberlands, 107@109s; clear bellies, 102@107s; square cut shoulders, 82@95s; refined lard in boxes, 78@79s.

The total of pigs bought alive and dead for bacon curing in Ireland during the past week was 18,000, compared with 24,000 for the same week last year.

The arrivals of fresh frozen pork on the London market for the week ending January 23 was 1,300 long tons, compared with 1,200 tons for the same week of 1925. The market shows a tendency to weaken.

BRITISH PROVISION CABLE.

(Special Cable to The National Provisioner.)

Liverpool, January 29, 1926.

The general provision market is dull and quiet. Demand rather slow for A. C. hams and bellies. Lard and square shoulders in fair demand.

Spot prices on boxed meats now apparently considerably below American packers selling limits, resulting in curtailed shipments. This is particularly true of A. C. hams. Today's prices are as follows: Shoulders, square, 83s; picnics, 86s; hams, long cut, 114s; American cut, 114s; bacon, Cumberland cut, 104s; short backs, 114s; bellies, clear, 106s; Wiltshires, 100s; Canadian, 104s; spot lard, 78s.

PROVISIONS AND LARD

WEEKLY REVIEW

All articles under this head are quoted by the barrel, except lard, which is quoted by the hundredweight in tierces, pork and beef by the barrel or tierce and hogs by the hundredweight.

Market Steady—Trade Less Active—Some Reactions—Hog Movement Fair—Government Report January 30th.

There has been some reaction in the pork product market with no great change in the general situation. Demand for product has been rather slow, with prices easing off, under the influence of a quieter demand. Exports have been light, and this has been something of a factor again.

The hog movement for the week again showed a decrease with the total 576,000 at the seven leading points, against 650,000 the previous week and 734,000 last year. There was also a decrease in cattle and sheep.

Livestock Supply Steady Values.

The total supply was sufficiently moderate to be a factor of considerable importance in steadying values from the low point, although cattle showed a slight decline during the week compared with the previous week, while hogs showed a small increase.

The comparative price of livestock last week at Chicago is shown in the following table:

	Hogs.	Cattle.	Sheep.	Lambs.
Last week	\$12.05	\$ 9.50	\$ 8.35	\$14.85
Previous week	11.75	9.70	8.25	15.50
Cor. week 1925	10.35	8.85	9.20	18.50
Cor. week 1924	7.10	9.25	7.65	13.40
Cor. week 1923	8.15	9.15	7.00	13.90
Cor. week 1922	8.65	7.10	7.00	13.30
Cor. week 1921	9.35	8.25	5.00	10.50
Av. 1921-1925	\$ 8.70	\$ 8.50	\$ 7.30	\$13.90

Exports for the week were fair. There was a small decrease in lard compared with the preceding week, but the total going out is very good and meat shipments are keeping up in fair shape.

The official exports for December and for twelve months make a very interesting showing. The decrease in hog products is really quite important, amounting to about 165,000,000 lbs. of meats and 256,000,000 lbs. of lard compared with the preceding week. The falling off in the lard exports was sufficient to account for the approximate products of nearly eight million hogs, while the decrease in the exports of meats would account for the product of only about one and a half million hogs.

Exports of Product in 1925.

The comparative figures on exports for December and for twelve months follow:

	12 mos. ending Dec., 1925.	12 mos. ending Dec., 1924.
	Lbs.	Lbs.
Pork—		
Pickled	2,347,000	27,453,000
Beef—		
Fresh	302,000	3,359,000
Pickled	1,314,000	20,930,000
Oleo oil	8,142,000	91,791,000
Bacon	16,405,000	176,829,000
Hams and shoulders	19,827,000	251,853,000
Lard	68,840,000	688,829,000
Neutral	1,829,000	18,854,000
Compounds	1,705,000	14,091,000
Cot. S. Oil	9,158,000	62,415,000

The Government live stock report, showing the number of animals on farms, will be issued on January 30th at 1 p. m., and will show the number and value of the different kinds of live stock. The details by states to be released later. This

report will give a revision of the live-stock estimates for the years 1920 to 1924, inclusive, which revision will be issued January 30th, at the same time as the current report, if it is complete.

There is some disposition to expect that the statement will show a falling off in the total number of hogs in the country compared with the previous statement, based in part on the movement, and on the various investigations which have been made.

Market Awaiting Livestock Report.

The market is marking time, to a certain extent, waiting for the report, as this report may cause a considerable revision of ideas as to the general quantities of live stock—particularly hogs—available, al-

though the revision is not expected to change the general relation in the figures, comparing one year with another.

There is a good deal of discussion at present as to the maintenance of the export movement of meats, and how soon there will be any improvement in the shipments.

The situation on the continent is still peculiar, especially in Germany. Credit conditions are very slow, and buyers are materially handicapped. This situation was explained by a prominent Berlin grain merchant recently. He stated that as an explanation of the export of grain from Germany, Germany was shipping grain as a matter of finance and not as a matter of supply.

German manufacturers and merchants have been for a considerable time, issuing their acceptances in payment for commodities or other obligations, and after passing through various hands, these acceptances had been discounted, at the Reichsbank.

Germany Faces New Inflation.

Owing to the fact that so many of these acceptances were current, the situation was resulting in evidence of new inflation, and the bank was compelled to restrict seriously the discounting of these acceptances so that the merchants were unable to finance the movement of grain from farms. Prices were forced to an export level, along with a good many other commodities.

Until this condition had improved somewhat, belief was expressed that German buying power would continue to be quite restricted. They would have to buy certain amounts of commodities later, but only as their actual necessities developed.

Watch Domestic Distribution Carefully.

The hog movement and the domestic distribution are believed to be the great influential factors to be studied for the next few weeks. There seems to be evidence that the normal winter accumulation of product may not take place this year, or at least not to the extent of the usual increase. If such condition develops there is possibility that there will be very little pressure on the market, as the season advances.

The domestic demand is certainly good and appears to be continuous, regardless of the price changes. Buying is possibly a little more of a hand-to-mouth character, but the general employment conditions are such as to warrant belief in continued liberal distribution.

PORK—The market was very firm with demand quite good and mess New York 37.50; family, 40@42; fat backs, \$36.50@38.50.

At Chicago mess quoted \$34.

LARD—The market was easier with demand less active. Prime western New York, \$15.70@15.80; middle western, \$15.55@15.65; city, 15¼; refined Continent, 16@16¼c; South American, 17¼c; Brazil kegs, 18¼c; compound, 13¼c.

At Chicago regular lard round lots quoted at January price; loose lard, 80c under January and leaf lard 1c under January.

BEEF—The market was dull but steady with mess quoted New York at \$24@26; packet, \$24@26; family, \$27@29; extra India mess, \$45@47; No. 1 canned corn beef, \$3; No. 2, 5¼; 6 lbs., \$18.50; pickled tongues, \$55@60 nominal.

SEE PAGE 35 FOR LATER MARKETS.

The Trading Authority

Market prices based on actual transactions, and unbiased reports on the condition of the markets, are given each day by THE NATIONAL PROVISIONER'S DAILY MARKET SERVICE.

Market prices and transactions on provisions, lard, sausage meats, tallows, greases, etc., at Chicago are given, together with Board of Trade prices, hog market information, etc. Export markets also are covered.

This service has become the recognized trading authority, and is used by packers, wholesalers, brokers and others as a basis for their prices, for settling claims, pricing inventories, etc.

THE DAILY MARKET SERVICE is mailed at the close of trading each day, and subscribers are furnished with a handsome leather binder for filing the reports for record and comparative purposes. Telegraphic service (messages collect) is also available to subscribers at all times.

If you want to keep posted on the markets every day, fill out the coupon below and mail it. Subscription is at the rate of \$1 per week, or \$48 per year, payable in advance:

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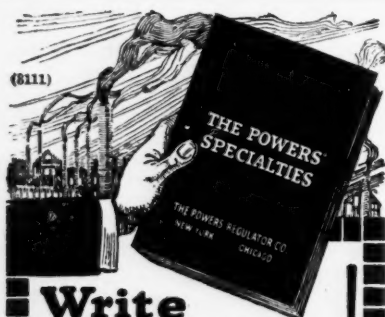
Look up the quotations on "ground and unground" Tankage, and other materials in The National Provisioner. There is a difference of \$3.29 to \$3.50 per ton. On a hundred tons of tankage it means \$329.00 to \$350.00, or more than the price of a Newman Grinder.

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BRITISH PROVISION LETTER.

(Special Letter to The National Provisioner.)

Liverpool, England, Jan. 15, 1926.—The market in American provisions this week has remained steady on most cuts. Long clears are now in small supply and are again quoted in price. The demand for backs is still in excess of the supply and prices remain firm.

Bellies have steadied somewhat and show a firmer tone with the possibility of an improvement in prices next week. Cumberland are also firm, prices tending to improve on the short supply.

In regard to A. C. hams, these are now feeling the competition of Danish gammons and prices are now tending to recede and may move a few shillings lower yet. Picnics still keep in short supply.

Lard has shown very little movement on the week. But the tone now is, if anything, firmer and with the prospect of our stocks being considerably reduced at the end of the month, and arrivals being fair-

ly light, we look like moving into higher prices, especially should we get any encouragement from your side.

DUTCH PROVISION MARKET.

The market for provisions in Rotterdam for the week ending January 23, 1926, shows little alteration, the demand for animal oils being relatively small. Stocks are light with tendency to decrease, says Trade Commissioner E. C. Squire in a cable to the U. S. Department of Commerce.

The holdings of extra oleo stock and cottonseed oil are light with the tendency to increase. Extra neutral lard stocks are medium and are also showing evidences of increasing. The holdings of extra oleo oil and prime oleo oil are heavy and still increasing.

The demand for extra premier jus and cottonseed oil are light with the tendency to increase. The price range in florens per 100 kilos is as follows: Extra neutral lard, 103@104; extra oleo oil, 76@77; prime oleo oil, 68; extra premier jus, 53@57; prime premier jus, 52@53; extra oleo stock, 76; cotton oil, 62@64; cottonseed oil, 62@64.

The stocks of all pork products are light and the demand is relatively poor. Fat backs are in medium demand, the heavy average 14 to 16 pounds selling for 37.25 per 100 kilos. Refined lard is 36.75 @ 37.25.

GERMAN PROVISION MARKET.

The price decrease in German pigs during the week ending January 23, 1926, with comparatively high prices for American dry salt pork cuts, caused business in these cuts for the larger part to be poor. Stocks of dry salt pork cuts on the German market are medium and the demand is medium to poor, says Trade Commissioner E. C. Squire, in a cable to the U. S. Department of Commerce.

Refined lard is selling from \$37.75 to \$38.00 per 100 kilos (220.46 pounds), although the stocks of this product are medium and the demand poor. Stocks of lightweight and medium fat backs, 8 to 10 average, and 10 to 14 average are light, while these products are moving in only a fair volume. Heavy fat backs 14 to 16 average are selling from 37.50 to 38.50 per 100 kilos. Stocks of heavy fat backs are now about average and tending to decrease in face of a good demand.

Frozen pork livers are held in medium

amounts, while demand for this product is poor.

The arrivals of lard for the week were 2,200 metric tons.

The arrivals of pigs at 20 German markets for the week ending January 20 were 66,000, the top price of which was 84 piennigs per ½ kilo live weight (18.17 cents per pound).

MEAT IMPORTS AT NEW YORK.

Imports of meats and meat products received at the port of New York for the week ending Jan. 23, 1926, are reported officially as follows:

Point of origin.	Commodity.	Amount.
Canada—Quarters of beef.....		242
Canada—Lamb carcasses.....		95
Canada—Calf carcasses.....		52
Canada—Smoked pork.....		10,165 lbs.
Canada—Pork tenderloins.....		15,240 lbs.
Canada—Calf livers.....		1,485 lbs.
Canada—Beef tongues.....		15,154 lbs.
So. America—Canned corned beef.....		648,720 lbs.
So. America—Beef cuts.....		5,000 lbs.
So. America—Sheep carcasses.....		7,494
So. America—Meat extract.....		36,960 lbs.
Holland—Smoked ham.....		2,355 lbs.
Ireland—Smoked pork.....		1,699 lbs.
Ireland—Loose sausage.....		2,400 lbs.

PORK PRODUCTS EXPORTS.

Exports of pork products from principal ports of the United States during the week ending Jan. 23, 1926, are reported by the U. S. Department of Commerce as follows:

Hams and Shoulders, Including Wiltshires.

	Week ending—	July 1, 1925*
	Jan. 23, 1926.	Jan. 16, 1926.
	M lbs.	M lbs.
Total.....	973	3,227
To Belgium.....		2,001
Germany.....		458
Netherlands.....		99,012
United Kingdom.....	643	903
Other Europe.....		2,985
Canada.....	182	306
Cuba.....	138	20
Other countries.....	10	3,771

Bacon, Including Cumberlands.

	Week ending—	July 1, 1925*
	Jan. 23, 1926.	Jan. 16, 1926.
	M lbs.	M lbs.
Total.....	4,816	9,627
To Belgium.....	129	3,977
Germany.....	355	8,122
Netherlands.....	390	236
United Kingdom.....	3,430	73,414
Other Europe.....	153	12,093
Canada.....	191	5,064
Cuba.....	35	11,106
Other countries.....	133	1,531

Lard.

	Week ending—	July 1, 1925*
	Jan. 23, 1926.	Jan. 16, 1926.
	M lbs.	M lbs.
Total.....	16,101	18,253
To Belgium.....	469	378,571
Germany.....	5,819	5,875
Netherlands.....	3,601	1,518
United Kingdom.....	3,375	7,073
Other Europe.....	912	408
Canada.....	173	22,397
Cuba.....	1,385	1,119
Other countries.....	167	45,948

Pickled Pork.

	Week ending—	July 1, 1925*
	Jan. 23, 1926.	Jan. 16, 1926.
	M lbs.	M lbs.
Total.....	457	315
To Belgium.....		187
Germany.....	20	8
Netherlands.....		37
United Kingdom.....	21	1,511
Other Europe.....	219	1,408
Canada.....	192	4,512
Cuba.....		2,405
Other countries.....	5	5,112

TOTAL EXPORTS BY PORTS.

	Hams and shoulders.	Bacon.	Lard.	Pickled pork.
	M lbs.	M lbs.	M lbs.	M lbs.
Total.....	973	4,816	16,101	457
Boston.....		16	331	2
Detroit.....	683	735	375	31
Port Huron.....	30	125	249	179
Key West.....	135	35	1,024	
New Orleans.....	13	3	528	5
New York.....	112	3,904	13,396	249
Philadelphia.....				
Portland, Maine.....				

DESTINATION OF BRITISH EXPORTS.

	Hams and shoulders.	Bacon.
	M lbs.	M lbs.
Exported to		
United Kingdom (Total).....	643	3,439
Liverpool.....	266	1,800
London.....	131	1,434
Manchester.....	15	75
Glasgow.....	129	
Other United Kingdom.....	105	130
Exported to—		
Germany (Total).....	5,819	
Hamburg.....	5,296	
Other Germany.....	523	

*Revised to December 31, 1925.

TALLOW, STEARINE, GREASE AND SOAP

WEEKLY REVIEW

TALLOW—Rather dull markets featured the trade in tallow the past week with indications that competition of South American stuff continued to exert pressure upon the local market. While producers were rather steady in their ideas, consumers were inclined to hold off, with the result that buyers and sellers were apart in their ideas.

In some quarters the fact that tallow and crude cottonoil market were now on about the same parity practically eliminated cotton oil as a tallow competitor. At New York City extra was available at 9½¢ ex-plant, special quoted at 9½¢ and edible around 11¢.

At Chicago, tallow was reported steady with a stronger undertone, with a good trade on prime tallow reported on the river late last week at 10¢ f.o.b. shipping point prompt and deferred shipment. At Chicago edible quoted 10½¢@10¾¢; fancy, 10¼¢; prime packet, 10¢; No. 1, 9½¢@9¾¢.

At the London auction on Wednesday, January 27th, some 1,163 casks were offered and 374 casks sold at prices unchanged to 6d lower than the previous week, with mutton quoted at 45s@46s; beef, at 41s 6d@43s 6d; and good mixed at 41s.

At Liverpool Australian tallow was unchanged from the previous week, fine quoted at 44s and good mixed at 43s 3d.

STEARINE—The market was rather quiet and barely steady with demand limited. Offerings well held, with oleo New York 12½¢ asked with intimations that offerings had been made somewhat under the level but unconfirmable.

At Chicago, stearine was steady at 13¢ for oleo.

OLEO OIL—The market was dull and barely steady with fair offerings and a limited demand with extra New York quoted at 13¼¢; medium at 12¢ and lower grades 11¼¢.

At Chicago extra oleo was quoted at 12¼¢.

SEE PAGE 35 FOR LATER MARKETS.

LARD OIL—The market was steady to strong with the edible grades in demand and firm, with edible New York quoted at 18¼¢; extra winter, 14¼¢; extra, 14¼¢; extra No. 1, 14¼¢; No. 1, 13¢; No. 2, 12¾¢.

NEATSFOOT OIL—The market continued to show strength, especially for the better grades, with a slightly better demand and limited offerings. At New York, pure quoted at 16¼¢; extra, 13¼¢; No. 1 at 13¢; cold test, 19¼¢.

GREASES—An easier undertone and a rather dull market featured greases the past week with buyers inclined to back away from offerings giving the market an unsteady appearance. The easier tallow situation appeared to create a further holding off attitude, and what buying was in evidence appeared to be only for immediate requirements. Trade in the main was confined to small lots.

At New York yellow quoted 8½¢@8¾¢; choice house, 8½¢@8¾¢; A white, 9¼¢@9½¢; B white, 9¢@9¼¢; and choice white 11¢@11½¢.

At Chicago greases were reported steady with a firmer undertone. Bids were in the market at 9¾¢ loose, f.o.b. Missouri River for choice white grease. Demand for low grade continues good and trading reported active.

At Chicago brown quoted at 8¼¢; yellow, 8¾¢@9¢; B white, 9¼¢@9½¢; A white, 9½¢@9¾¢; choice white, 10¢@10¼¢.

Packhouse By-Products

Chicago, January 28, 1926.

Blood.

This market was about steady at \$4.25 @4.50 per unit of ammonia, f.o.b. Middle West points.

	Unit ammonia.
Ground.....	\$4.25@4.50
Crushed and unground.....	4.00@4.15

Digester Hog Tankage Materials.

Offerings have been light and material is in good demand.

	Unit ammonia.
Ground, 10 to 12% ammonia.....	\$4.35@4.60
Unground, 9 to 13% ammonia.....	4.50@4.60
Unground, 6 to 8% ammonia.....	4.15@4.40

Fertilizer Tankage Materials.

High grade 10 per cent ground material is quoted nominally \$3.20@3.30 basis Chicago and south-western points, with some sales reported on this basis.

	Unit Ammonia
High grade, ground, 10-12% ammonia..	\$ 3.20@ 3.30
Lower grade, ground, 6-9% ammonia....	3.00@ 3.15
Medium to high grade, unground.....	2.75@ 3.20
Lower grade and renderers', unground..	2.60@ 2.75
Bone Tankage, unground.....	3.25@ 3.50
Hoof meal.....	3.25@ 3.35
Grinding hoofs, pig toes, dry, per ton...	30.00@40.00

Bone Meals.

Demand remains rather quiet, with little change in the market.

	Per Ton.
Raw bone meal.....	\$32.00@46.00
Steam, ground.....	27.00@36.00
Steam, unground.....	21.00@24.00

Cracklings.

There is a good demand for hard pressed and expeller beef and pork cracklings, with prices ranging from \$1.00@1.10 per unit of protein basis Chicago and other middle-western points.

	Per Ton.
Pork, according to grease and quality....	\$65.00@85.00
Beef, according to grease and quality....	40.00@60.00

Bones, Horns and Hoofs.

This market continues firm with a good demand.

	Per Ton.
Horns, unassorted.....	\$50.00@175.00
Culls.....	35.00@ 37.00
Hoofs, unassorted.....	36.00@ 38.00
Round shin bones, unassorted.....	45.00@ 47.50
Flat shin bones, unassorted.....	42.00@ 45.00
Thigh, blade and buttock bones, unassort.	40.00@ 45.00

(NOTE—Foregoing prices are for mixed carloads of materials indicated above.)

Glue and Gelatine Stocks.

An excellent demand continues for jaws, skulls and knuckles, with offerings very light. Buyers offer \$22.50 to 23.00 Chicago for sinews, pizzles and hide trimmings, with some sellers asking as high as \$27.00.

	Per Ton.
Kip and calf stock.....	\$24.00@32.00
Rejected manufacturing bones.....	42.00@43.00
Horn piths.....	30.00@32.00
Cattle jaws, skulls and knuckles.....	34.00@35.00
Junk bones.....	28.00@29.00
Sinews, pizzles and hide trimmings.....	21.00@23.00

Animal Hair.

A good demand continues for processed and field and coil dried winter and summer hog hair. Offerings are scarce and trading is light.

	3¼ @ 5	7 @ 11	9 @ 12	3½ @ 5	40 @ 45	13 @ 14	18 @ 19	42 @ 47
Coil dried, lb.....								
Processed, lb.....								
Dyed.....								
Cattle switches (115 to 100), each.....								
Horse tails, each.....								
Horse mane hair, green, lb.....								
Unwashed dry horse mane hair, lb.....								
Pulled horse tail hair, lb.....								

Pig Skin Strips.

This market shows a strong demand and prices are good.

Prime No. 1, tanner grade, per lb.....	6½¢ @ 8
Edible grades, unassorted.....	5 @ 5½

EASTERN FERTILIZER MARKETS.

(Special Report to The National Provisioner.)

New York, Jan. 27, 1926.—Several hundred tons of ground tankage were sold this week for prompt shipment at \$4.25 & 10¢ f.o.b. New York and the stocks unsold are rather limited.

Ground dried blood is being held at \$4.25 f.o.b. New York and South American ground blood is offered for February shipment at \$3.95 c.i.f. Atlantic ports.

South American tankage is offered for February shipment at \$4.00 & 10¢ c.i.f. Atlantic ports with very little buying interests. The demand for nitrate of soda is only fair.

PORK CUTS AT NEW YORK.

(Special Report to The National Provisioner from H. C. Zaun.)

New York, Jan. 27, 1926.—Wholesale prices on green and S. P. meats: Pork loins, 28¢@29¢; green hams, 8-10 lbs., 27¢; 10-12 lbs., 26¢; 12-14 lbs., 25¢; green picnics, 4-6 lbs., 17¢@17½¢; 6-8 lbs., 16¢@17¢; green cl. bellies, 6-8 lbs., 27¢; 8-10 lbs., 26¢; 10-12 lbs., 26¢; 12-14 lbs., 25¢; S. P. bellies, 6-8 lbs., 20½¢; 8-10 lbs., 21¢; 10-12 lbs., 21¢; 12-14 lbs., 20¢; S. P. hams, 8-10 lbs., 25¢; 10-12 lbs., 24¢@25¢; 12-14 lbs., 24¢; 18-20 lbs., 23¢@24¢; dressed hogs, 21¢; city steam lard, 15½¢; compound, 13½¢.

EXPORTS OF MEATS AND FATS.

Exports of meats and fats from the United States during 1925, with comparisons, are reported as follows by the U. S. Department of Commerce:

	MONTH OF DECEMBER	
	1925.	1924.
Total meats and meat products, lbs.....	51,865,808	49,448,280
Total animal oils and fats, lbs.....	88,559,805	93,255,290
Beef and veal, fresh, lbs.....	301,759	284,615
Beef, pickled, etc., lbs.....	1,314,232	1,519,610
Pork, fresh, lbs.....	1,379,284	5,311,447
Wiltshire sides, lbs.....	2,262,187	1,984,881
Cumberland sides, lbs.....	1,783,056	2,282,640
Hams and shoulders, lbs.....	19,826,766	15,390,694
Bacon, lbs.....	16,404,637	14,130,275
Pickled pork, lbs.....	2,347,188	1,577,319
Oleo oil, lbs.....	8,141,649	5,070,903
Lard, lbs.....	68,846,258	74,865,077
Neutral lard, lbs.....	1,828,890	2,627,059
Lard compounds, animal fats, lbs.....	1,705,028	472,742
Margarine, animal fats, lbs.....	47,801	51,985
Cottonseed oil, lbs.....	9,157,890	9,471,998
Lard compounds, vegetable fats, lbs.....	801,033	406,175
12 MO. ENDED DECEMBER		
	1925.	1924.
Total meats and meat products, lbs.....	611,630,030	803,391,268
Total animal oils and fats, lbs.....	941,782,540	1,225,090,417
Beef and veal, fresh, lbs.....	3,338,521	2,628,381
Beef, pickled, etc., lbs.....	20,929,897	21,922,680
Pork, fresh, lbs.....	19,820,949	32,803,291
Wiltshire sides, lbs.....	14,030,745	18,767,161
Cumberland sides, lbs.....	24,740,159	27,474,879
Hams and shoulders, lbs.....	251,832,549	303,106,973
Bacon, lbs.....	176,829,264	286,627,810
Pickled pork, lbs.....	27,453,160	28,379,903
Oleo oil, lbs.....	91,790,845	99,379,879
Lard, lbs.....	688,228,959	944,065,014
Neutral lard, lbs.....	18,854,194	27,394,974
Lard compounds, animal fats, lbs.....	14,000,716	7,381,985
Margarine, animal fats, lbs.....	629,701	774,302
Cottonseed oil, lbs.....	62,415,472	43,342,517
Lard compounds, vegetable fats, lbs.....	8,222,596	6,988,528

THE KENTUCKY CHEMICAL MFG. CO., Inc.
COVINGTON, KY. Opposite Cincinnati, Ohio.

Buyers of Beef and Pork Cracklings
Both Soft and Hard Pressed

COTTON OIL MILL YIELDS.

(Special Report to the National Provisioner from the Fort Worth Laboratories.)

Fort Worth, Tex., Jan. 15, 1926.—The damp seed that were being crushed by the mills earlier in the season have been practically all worked up. The seed now being crushed are either very late seed or a mixture of the dry seed received at the beginning of the season and the late seed.

This dry seed has resulted in materially reducing milling efficiency, as well as causing trouble in maintaining the protein standard of the cake.

The full effect of the damp seed in the quality of oil has been felt in the South-west. We do not anticipate our monthly average report on oil will be much worse than it now is until at the final clean-up at the end of the season.

SEED ANALYSIS.

	Mois- ture.	Ammonia in seed.	P.C. oil.	Yield 100 Lbs. —Waste— Lbs. cake 8.37 P.C.	Gals. am- monia.
Av. all samples.	8.37	4.21	18.53	39.3	899
Best sample av.	8.01	3.94	20.50	44.4	836
Lowest sample					
Av. same mo.	9.22	4.23	16.28	33.9	904
Av. same mo.	8.17	4.01	17.41	36.5	852
Annual av. 1925.	7.90	4.16	17.83	37.5	888

CRUDE OIL.

	Refining loss.	Color red.	Acid free.
Av. all samples.	10.6	7.6	2.4
Best sample av.	6.8	4.6	1.3
Lowest sample av.	16.1	9.4	5.2
Av. same mo.	7.2	5.7	1.3
Annual av. 1925.	7.9	5.8	1.7

CAKE AND MEAL.

	Mois- ture.	Am- monia.	Protein.	Oil.	Stand- ard.
Av. all mills.	8.29	8.29	42.63	6.54	0.78
Best sample av.	9.47	8.51	43.73	5.22	0.61
Worst sample av.	6.23	8.56	44.00	10.88	1.27
Av. this mo.	7.99	8.29	42.11	6.48	0.79
Annual av. 1925.	7.54	8.21	42.21	6.46	0.78

HULLS.

	Whole seeds and hulls	Oil in hulls	\$ loss per T. Total exc.	Stand- ard.
Av. all mills.	0.09	0.84	0.94	0.18
Best sample av.	0.00	0.36	0.41	0.00
Worst sample av.	0.00	1.47	1.55	0.42
Av. this mo.	0.08	0.91	0.92	0.16
Annual av. 1925.	0.02	0.79	0.84	0.14

COTTONSEED OIL EXPORTS.

Exports of cottonseed oil from New York January 1 to January 26, 114,000 bbls.

Modern Facilities for
Cottonseed Oil Trading

Having established, at the earnest request of leading cottonseed oil interests, contract trading in refined cottonseed oil in bulk, the New Orleans Cotton Exchange has gone a step farther by establishing a new class in its membership termed "Associates," to enable those concerned in the industry to avail to the full of the facilities provided.

Associates are not required to be shareholders, nor to pay an initiation fee, but only to pay dues at the rate of \$200 per annum. If they join after March they pay at the rate of \$20 per month to the end of the fiscal year, Oct. 31.

Brokerage commissions are fixed under the rules at \$20 per round contract for non-members; \$12 per round contract for associates; \$10 per round contract for full members. Associates therefore net \$8 per contract in handling transactions for non-members.

The contract, which is for 30,000 pounds of bleachable P. S. Y. cottonseed oil, is safeguarded in every possible way, even to the extent of an indemnity bond behind the storage yards.

Write Trade Extension
Committee for Rules
and Information.

New
Orleans
Cotton
Exchange

SOUTHERN MARKETS.

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., Jan. 28, 1926.

There was buying of cottonseed oil futures this week at New Orleans by refiners and compound manufacturers anxious to be assured of bleachable grades, as the predictions made in November that good grades would be scarce were realized more quickly than expected. The contract is considered by the trade here as ideal for buyers and sellers, and it is believed that in time it will develop into an important market. Members of the cottonseed oil industry are being urged by New Orleans traders to take advantage of the recently-established associate memberships.

All indications point to the planting of an increased acreage of cotton, resulting in a heavy consumption of compound by the south for many months. Crude inactive at 9½¢, with sellers comfortably sold up and buyers too busy with old contracts to be active for the present. This may bring about ¾@½¢ further declines, but at the 9¢ level for crude it is believed many buyers will take hold.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., Jan. 28, 1926.—Prime cotton seed delivered Dallas, nominal; snaps and bollies, on quality, nominal; prime crude cottonseed oil, 9½¢; 43 per cent cake and meal, \$30.50; hulls, \$9.00; linters, 3@5c.

Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., Jan. 28, 1926.—There is a noticeable disposition on the part of both buyers and sellers to do no trading, and as a result trading is at a minimum. Only a few tanks have changed hands during the last few days. Buyers are bidding today 9½¢ Valley, and 9½¢ Memphis, with practically nothing selling. Meal is in better demand at \$3.10 per unit f.o.b. Memphis for fertilizer, while better grades are moving on sample. Loose hulls trading at \$4.25.

DEC. MARGARINE STATISTICS.

Manufacture of colored and uncolored margarine for December, 1925, with comparisons, as indicated by sales of revenue stamps, is reported as follows by the U. S. Treasury Department:

	Dec., 1925.	Dec., 1924.
Margarine, uncolored, lbs.	23,439,800	19,104,380
Margarine, colored, lbs.	1,112,922	892,700

Statistics of Cottonseed and Products

Cottonseed received, crushed and on hand, and cottonseed products manufactured, shipped out, on hand and exported for the five-month period ending December 31, 1925, and December 31, 1924, are reported by the U. S. Bureau of the Census as follows:

	Received at mills* Aug. 1 to Dec. 31 1925.	Crushed Aug. 1 to Dec. 31 1925.	On hand at mills Dec. 31. 1925.	On hand at mills Dec. 31. 1924.
United States	4,491,223	3,761,292	3,014,072	2,548,100
Alabama	275,396	194,286	208,161	146,579
Arizona	41,125	34,003	33,951	31,044
Arkansas	270,960	233,649	233,649	182,858
California	34,566	51,993	35,059	39,381
Georgia	392,047	310,397	276,149	233,425
Louisiana	200,203	136,231	149,440	105,442
Mississippi	551,313	371,949	356,764	245,577
North Carolina	288,097	204,638	185,298	138,361
Oklahoma	454,062	381,987	291,070	203,777
South Carolina	200,473	168,702	157,366	129,192
Tennessee	284,704	209,480	209,423	138,345
Texas	1,186,842	1,340,975	815,083	900,346
All other	113,473	85,083	72,059	53,773

*Includes seed destroyed at mills but not 32,276 tons and 21,711 tons on hand August 1, nor 83,719 tons and 63,029 tons reshipped for 1925 and 1924, respectively.

COTTONSEED PRODUCTS MANUFACTURED, SHIPPED OUT, AND ON HAND.

Item.	Season. 1925-6.	On hand Produced Aug. 1 to Dec. 31.	Shipped out Aug. 1 to Dec. 31.	On hand Dec. 31.
Crude oil (pounds)	4,847,323	4,847,323	4,847,323	4,847,323
Refined oil (pounds)	4,052,703	4,052,703	4,052,703	4,052,703
Cake and meal (tons)	2173,549,345	2173,549,345	2173,549,345	2173,549,345
Hulls (tons)	106,709,632	106,709,632	106,709,632	106,709,632
Linters (500-lb. bales)	18,970	18,970	18,970	18,970
Running bales (500-lb. bales)	41,629	41,629	41,629	41,629
Hull (500-lb. bales)	39,503	39,503	39,503	39,503
Linters (500-lb. bales)	33,515	33,515	33,515	33,515
Grabshots, notes, etc. (500-lb. bales)	18,912	18,912	18,912	18,912
	53,410	53,410	53,410	53,410
	18,547	18,547	18,547	18,547
	4,008	4,008	4,008	4,008
	27,882	27,882	27,882	27,882
	18,718	18,718	18,718	18,718
	4,644	4,644	4,644	4,644

*Includes 635,825 and 13,777,963 pounds held by refining and manufacturing establishments and 1,550,690 and 40,646,931 pounds in transit to refiners and consumers August 1, 1925 and December 31, 1925 respectively.

†Includes 12,798,458 and 3,057,734 pounds held by refiners, brokers, agents, and warehousemen at places other than refineries and manufacturing establishments and 9,989,053 and 10,010,849 pounds in transit to manufacturers of lard substitute, oleomargarine, soap, etc., August 1, 1925 and December 31, 1925 respectively.

**Produced from 719,517,083 pounds crude oil.

Exports of cottonseed products for five months ending December 31: Crude oil, 1925, 17,667,152 lbs.; 1924, 7,396,332 lbs.; refined oil, 1925, 14,688,389 lbs.; 1924, 15,845,425 lbs.; Cake and meal, 1925, 197,694 tons; 1924, 255,486 tons; linters, 1925, 33,342 running bales; 1924, 53,728 running bales.

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Yopp's Code, Eighth Edition

VEGETABLE OILS

WEEKLY REVIEW

THE NATIONAL PROVISIONER is Official Organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association and the Mississippi Cottonseed Crushers' Association.

Trade Quiet—Market Easier—Demand Less Aggressive—Scattered Liquidation—Crude Easier—Cash Trade Fair—Agitation for Contract Change.

A more moderate trade and a weaker market featured trading in cottonseed oil futures on the New York Produce Exchange the past week. Outside demand appeared to have dried up, and under scattered liquidation and professional pressure prices sold off 30 to 50 points from the season's highs recently made, with the nearbys leading.

In fact, the January delivery sold on the curb after trading in the spot month had finished at a price almost a cent a pound under the high point of the month.

Commission House Support Limited.

A change in sentiment developed with an easier trend in crude. The local element rather pressed the decline, being encouraged by a slow cash demand on the whole, and an irregular trend in other commodities. Commission house support was limited on the breaks and the bulk of the support appeared to come from shorts.

Deliveries of 400 bbls. of January oil on contract last tender day satisfied what consuming interest there was in the spot month and resulted in a condition where a speculative long with 100 bbls. was unable to get out without forcing a very sharp decline.

On the break sentiment was more mixed. But the majority were inclined to look for an irregular market with a lower trend for the immediate future, or at least until the time when the consuming demand again develops in an important way.

Believe Consumer Well Supplied.

It is the general belief of the trade that the consumer is well supplied for the next few weeks. It was noticeable that the limited cash demand made for a disposition among crude buyers to back away, although crude offerings were not heavy. They were, however, sufficient to bring

about a break in crude of about $\frac{1}{2}$ c a pound from the season's high point with the southeast and valley quoted around $9\frac{1}{2}$ c.

The crude situation is being watched very closely, as well as the consuming demand, as it is still felt that the future market is still in a position to withstand any material pressure of crude or in the way of hedges.

At the same time the technical position has been strengthened somewhat by the decline, and a broadening in cash demand would undoubtedly bring about renewed buying in crude, and have a strengthening effect in futures. The open interest in the market is not very large, and while some of the locals are radically bearish,

there are those among the commission houses who are friendly to the distant months on the decline, feeling that the monthly consumption will continue to run well ahead of last year, and will continue to point to the limited stocks of refined oil at the present time.

Predict Smaller Monthly Distribution.

A leading local expressed the belief that cottonoil is now back on an edible basis, based on the fact that a short while ago crude cotton oil was 8c when tallow was around 10c, whereas crude cottonoil and tallow at the present time are selling at about the same level. This, he believes, forecasts an important reduction in monthly distribution of cottonoil and places cottonoil on a domestic edible basis, as little or no export interest, other than that with Canada, is in evidence.

The lard market has been backing and filling this week and on the whole displaying an easier trend. The outward movement of lard continues quite good, everything considered, but this, it is argued, represents packers' consignments.

However, the lard stocks are moderate, but the tendency among many in the provision trade appears to be to discount larger hog receipts and heavier hogs for the future. While lard sentiment is bullish in the West, it leans rather to the bear side for the future in the East.

To Consider Change in Future Contract.

A rather important development in the cottonoil market was a notice that a meeting of the Cottonseed Products Trade of the New York Produce Exchange was to be held on Friday, January 29, to consider a letter received from U. S. Senator Earl B. Mayfield, regarding the cottonseed oil contract. While no publicity was given the letter, it is understood that the Senator, under pressure from southern mill interests, was inquiring about the possibilities of changing the New York future market contract, with some intimations that legislation might be sought at Washington to bring about such a change.

The talk had it that the letter inquired as to the possibility of changing from a barrel contract to a loose contract, and there was every indication that the letter was to receive the utmost consideration of the trade in general.

TO TRAIN COTTONOIL MEN.

The Texas Cottonseed Crushers Association is preparing to install the first unit of a cottonseed crushing and refining mill at the Texas A. & M. College. This will be used in connection with college work, and it is planned to establish a course of training that will prepare young men to take charge of cottonseed oil mills upon graduation.

"The heads of the industry in Texas have decided that this line has been neglected long enough," said H. E. Wilson, of Wharton, Tex., chairman of the committee appointed by the association to cooperate with the college in this matter.

"We are, therefore, planning a laboratory for crushing seed and refining the oil and making cooking fats at the A. & M. college.

"The work will be in the chemical engineering department. The entire college, from the president down, is enthusiastic over the project. The chain has already been established."

Other members of the committee, in addition to Chairman Wilson, are S. W. Wilbor, of Paris, Tex., and D. C. Johnson, of San Marcos, Tex.

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The Gulf & Valley Cotton Oil Co., Ltd., New Orleans La.

COTTONSEED OIL.—Market transactions:

Friday, January 22, 1926.

	Range—	Closing—
Sales. High. Low. Bid. Asked.		
Spot	1175 a	1175
Jan.	2800 1200 1175	1189 a
Feb.	1125 a	1150
Mar.	1700 1128 1117	1120 a 1125
April	100 1120 1120	1120 a 1125
May	7000 1132 1119	1125 a 1126
June	1125 a	1135
July	2300 1139 1130	6 a 1140
Aug.	200 1140 11	0 a 1148

Total sales, including switches, 14,100 bbls. P. Crude S. E. 10 asked.

Saturday, January 23, 1926.

	Range—	Closing—
Sales. High. Low. Bid. Asked.		
Spot	1175 a	1175
Jan.	1175 a	1185
Feb.	1125 a	1175
Mar.	1200 1124 1122	1122 a
April	1120 a	1125
May	1800 1128 1125	1127 a
June	1129 a	1136
July	2800 1139 1135	1137 a 1138
Aug.	1141 a	1148

Total sales, including switches, 5,800 bbls. P. Crude S. E. 9½ 10 asked.

Monday, January 25, 1926.

	Range—	Closing—
Sales. High. Low. Bid. Asked.		
Spot	1170 a bid	
Jan.	100 1175 1175 a	1175 a
Feb.	1125 a	1175
Mar.	1300 1118 1110	1117 a
April	1118 a	1122
May	2800 1123 1115	1120 a
June	1124 a	1128
July	1800 1133 1127	1131 a 1135
Aug.	1137 a	1145

Total sales, including switches, 6,400 bbls. P. Crude S. E. 9½.

Tuesday, January 26, 1926.

	Range—	Closing—
Sales. High. Low. Bid. Asked.		
Spot	1125 a	
Jan.	600 1175 1170	1170 a
Feb.	1125 a	1160
Mar.	3100 1118 1100	1100 a
April	1100 a	1107
May	4500 1121 1107	1108 a 1109
June	100 1120 1120	1101 a 1119
July	2800 1129 1122	1122 a
Aug.	1127 a	1130

Total sales, including switches, 11,700 bbls. P. Crude S. E. 9½ bid.

Wednesday, January 27, 1926.

	Range—	Closing—
Sales. High. Low. Bid. Asked.		
Spot	1100 a	1175
Jan.	200 1150 1150	1100 a 1175
Feb.	100 1125 1125	1100 a 1110
Mar.	2000 1100 1098	1101 a 1103
April	1102 a	1112
May	2600 1112 1105	1112 a
June	1114 a	1122
July	2200 1126 1120	1126 a 1127
Aug.	1133 a	1138

Total sales, including switches, 7,700 bbls. P. Crude S. E. 9½ bid.

Thursday, January 28, 1926.

	Range—	Closing—
Sales. High. Low. Bid. Asked.		
Spot	1090 a	
Jan.	1100 1095 1090 a	
Feb.	1099 1095 1095 a	1098
Mar.	1096 a	1105
April	1110 1107 1109 a	
May	1114 1114 1112 a	1119
June	1130 1123 1127 a	1130
July	1135 a	1143
Aug.	1130 a	1145

SEE PAGE 35 FOR LATER MARKETS.

COCOANUT OIL.—An easier tone was again in evidence, apparently influenced by a lower trend in tallow, cottonoil, and other competing commodities. But it was said that re-sale offerings and a slow demand for cocoanut oil had considerable influence.

At New York Ceylon and Cochin barrels were nominal; edible barrels quoted 13¼@13½c; crude tanks New York, 10½@10¾c; crude tanks Pacific coast, 10¼c, with March forward quoted at 10c.

SOYA BEAN OIL.—While demand was limited, offerings were moderate and firmly held, giving the market a rather steady undertone. Quite a little consuming inquiry was reported in evidence.

At New York the market was nominal, but Pacific coast crude tanks were quoted at 10½@10¾c.

CORN OIL.—A limited trade was reported this week, but the market was about steady, although showing an easier undertone with the trend in cottonoil.

At New York refined barrels quoted 13¼@13½c; cases, 13.88; crude buyers tanks, f.o.b. mills, 10c.

PALM OIL.—A barely steady market was the feature in this quarter, with consumers showing little or no interest, but offerings were not pressed for sale. However, the easier trend in oils and competing greases made for a more mixed sentiment.

At New York Lagos spot quoted 9¼@¼c; shipment, 8½c; Nigre spot, 8¾c; shipment, 8¼c.

PALM KERNEL OIL.—This market was barely steady with a limited demand for spot or shipment oil, although rumors were current of heavy sales of bulk oil for future delivery at private terms.

At New York spot barrels were quoted at 10½@10¾c; shipment nominally, 10c in casks, c.i.f. New York.

PEANUT OIL.—Market nominal.

SESAME OIL.—Market nominal.

COTTONSEED OIL.—Demand limited, undertone easier, refined barrels New York quoted 12c; southeast and valley crude about 9½c.

CURRENT LARD STATISTICS.

Lard produced, consumed and stocks on hand, including both domestic consumption and export for 1925, with comparisons, are reported as follows:

LARD PRODUCED, CONSUMED AND STOCKS ON HAND.

(A) (1) PRODUCED.

	1925. Pounds.	1924. Pounds.
January	104,189,000	227,089,000
February	101,097,000	188,348,000
March	115,016,000	177,602,000
April	113,277,000	170,096,000
May	100,183,000	167,289,000
June	124,507,000	169,851,000
July	118,969,000	177,565,000
August	90,421,000	121,584,000
September	84,972,000	103,645,000
October	104,288,000	106,781,000
November	106,206,000	130,184,000
December	147,307,000	192,596,000
Total	1,470,032,000	1,930,230,000

CONSUMED.

(B) (2) Exports.

	1925. Pounds.	1924. Pounds.
January	80,545,775	156,153,858
February	61,475,724	102,398,223
March	64,250,355	102,955,041
April	46,017,919	75,348,120
May	72,407,593	65,470,648
June	61,191,608	61,859,752
July	51,644,747	89,154,743
August	47,585,239	77,736,745
September	62,407,038	62,273,117
October	46,569,393	62,112,413
November	40,918,450	79,430,136
December	Not available	
Total	Not available	971,459,988

(C) Domestic

	1925. Pounds.	1924. Pounds.
January	61,988,225	86,745,142
February	60,998,276	71,471,777
March	52,510,645	57,534,906
April	76,942,081	75,152,880
May	49,979,407	76,177,352
June	55,691,292	80,420,248
July	67,319,253	91,258,257
August	74,035,671	68,843,255
September	65,062,962	76,849,883
October	62,088,607	97,160,587
November	68,833,550	74,616,771
December	Not available	87,829,864
Total	Not available	947,061,012

TOTAL

	1925. Pounds.	1924. Pounds.
January	142,534,000	222,890,000
February	122,474,000	173,868,000
March	116,761,000	160,490,000
April	111,960,000	153,501,000
May	122,387,000	141,657,000
June	116,883,000	142,280,000
July	118,964,000	180,413,000
August	121,621,000	146,580,000
September	128,070,000	144,123,000
October	138,658,000	159,273,000
November	109,752,000	126,177,000
December	138,062,000	167,280,000
Total	1,488,126,000	1,918,521,000

(D) STOCKS HELD END OF MONTH

	1925. Pounds.	1924. Pounds.
On hand beginning year.	61,049,000	49,340,000
January	112,704,000	54,130,000
February	151,927,000	68,610,000
March	150,182,000	85,722,000
April	151,499,000	102,317,000
May	138,295,000	127,940,000
June	145,919,000	152,620,000
July	145,924,000	149,672,000
August	114,724,000	124,076,000
September	71,626,000	84,198,000
October	37,256,000	31,706,000
November	33,710,000	35,713,000
December	42,955,000	61,940,000

(A) Includes entire production, both neutral and other edible by federal inspected plants and also production, both neutral and other edible, by plants not federally inspected, except a few small ones, but does not include production on farms.

(B) Includes both neutral and other edible lard.

(C) Apparent consumption.

(D) Includes stock held in cold storage plants and packing house plants only.

(1) Source:—Bureau of Agricultural Economics, Dept. of Agriculture.

(2) Source:—Bureau of Foreign and Domestic Commerce, Dept. of Commerce.

COTTONSEED OIL EXPORTS.

Exports of cottonseed cake from the United States for 1925 amounted to 280,723 tons, compared to 205,495 tons in 1924. Cottonseed cake meal exports for 1925 amounted to 118,762 tons, compared to 105,386 tons in 1924.

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THE WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS.

Provisions.

Hog products irregular with a mixed trade and irregular hog movement. But the undertone is steady, partly due to a better tone in grains. Hog receipts comparatively moderate; cash demand, on the whole, is fair.

Cottonseed Oil.

Cottonseed oil dull and steadier the latter part of the week, giving a sold-out appearance. Selling checked stronger tone in Western commodities; scattered buying credited West and South. Crude markets steady but cash oil trade quiet. Southeast and Valley crude, 9½¢; Texas sold 9.25@9.30¢. It is rumored that packers are bidding 10¢ for Texas bleachable.

Quotations on cottonseed oil at Friday noon were: February, \$10.90@11.25; March, \$11.04@11.07; April, \$11.05@11.06; May, \$11.20; June, \$11.25@11.35; July, \$11.27; August, \$11.40@11.50; September, \$11.47@11.50.

Tallow.

Tallow, extra, 9½¢; outside sold 9¼¢.

Oleo Oil and Stearine.

Stearine, oleo, 12¼¢.

FRIDAY'S GENERAL MARKETS.

New York, Jan. 29, 1926.—Spot lard at New York prime western, \$15.85@15.95; middle western, \$15.70@15.80; city, \$15.37; refined continent, \$16.00; South American, \$17.25; Brazil kegs, \$18.25; compound, \$13.25@13.50.

Hull Oil Market.

Hull, England, Jan. 29, 1926.—(By Cable).—Refined cottonseed oil, 37s 6d; crude cottonseed oil, 34s 3d.

1925 COTTONSEED OIL EXPORTS.

Exports of cottonseed oil from the United States in 1925 amounted to 62,415,472 lbs., compared with 43,342,517 lbs. in 1924, according to the U. S. Department of Commerce. The value of the 1925 exports was \$6,516,900, against \$4,586,435 in 1924.

Cottonseed oil exports in December, 1925, were 9,157,896 lbs., compared with 9,471,998 lbs. the same month a year ago.

LARD AND GREASE EXPORTS.

Exports of lard from New York January 1 to January 26, were 64,315,429 lbs.; tallow, none; greases, 4,170,800 lbs.; stearine, 49,200 lbs.

CHEMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner.)

New York, Jan. 26, 1926.—Latest quotations on chemicals and soapmakers' supplies:

76 per cent caustic soda, \$3.76@3.91 per cwt.; 98 per cent powdered caustic soda, \$4.16@4.56 per cwt.; 58 per cent carbonate of soda, \$2.04@2.44 per cwt.

Lagos palm oil in casks of 1600 lbs., 9¾¢ lb.; olive oil foots, 9¼¢@9¾¢ lb.; East India cochin cocoanut oil, 16½¢ lb.; Cochin grade cocoanut oil, domestic, 13¼¢@13½¢ lb.; Ceylon grade cocoanut oil, 12¼¢@13¢ lb.

Prime summer yellow cottonseed oil, 12¾¢ lb.; prime winter salad oil, 13¼¢@13½¢ lb.; raw linseed oil, 90¢ gal.; red oil, 11@11¼¢ lb.

Extra tallow, f.o.b. seller's plant, 9½¢ lb.; dynamite glycerine, nom. 23@23½¢ lb.; chemically pure glycerine, nom. 25¢ lb.; saponified glycerine, nom. 17@17½¢ lb.; crude soap glycerine, nom. 15½¢ lb.; prime packers grease, nom. 9@9¼¢ lb.

BOSTON MEAT SUPPLIES.

Receipts of western dressed meats and slaughters under federal and city inspection at Boston, Mass., are officially reported as follows for the week ending January 23, 1926, with comparisons:

	Week ending Jan. 23, 1926.	Prev. week.	Cor. week, 1925.
Western dressed meats:	2,522	2,743	2,192
Steers, carcasses	2,063	2,869	2,984
Cows, carcasses	121	76	70
Bulls, carcasses	1,390	1,385	2,006
Veals, carcasses	14,324	14,367	13,808
Lambs, carcasses	845	500	572
Mutton, carcasses	696,934	731,039	725,366
Pork, lbs.			
Local slaughters:			
Cattle	2,128	1,879	2,195
Calves	1,937	1,501	2,029
Hogs	18,925	23,891	37,805
Sheep	4,486	5,841	3,556

PHILADELPHIA MEAT SUPPLIES.

Receipts of western dressed meats and local slaughter under city and federal inspection at Philadelphia, Pa., are officially reported as follows for the week ending January 23, 1926, with comparisons for last week and last year:

	Week ending Jan. 23, 1926.	Prev. week.	Cor. week, 1925.
Western dressed meats:	2,765	3,101	2,824
Steers, carcasses	1,152	1,216	1,130
Cows, carcasses	134	170	116
Bulls, carcasses	1,932	1,995	1,923
Veals, carcasses	8,365	9,129	9,237
Lambs, carcasses	1,400	1,243	1,953
Mutton, carcasses	541,565	499,071	432,344
Pork, lbs.			
Local slaughters:			
Cattle	1,772	2,401	1,951
Calves	2,389	2,618	2,318
Hogs	17,515	21,550	23,167
Sheep	5,873	5,802	4,880

NEW YORK LIVESTOCK.

Receipts of livestock at New York for week ending Jan. 23, 1926, are reported officially as follows:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City	3,942	9,803	11,232	14,195
New York	1,616	1,808	18,429	3,182
Central Union	3,090	1,743	17,057
Total	8,648	13,414	29,661	34,404
Previous week	9,230	14,109	36,289	51,452
Two weeks ago	8,770	14,912	31,085	55,518

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TRADE GLEANINGS.

Plainview Cotton Oil Company, Plainview, Tex., has increased its capital from \$125,000 to \$150,000.

It is said the Bowker Chemical Company, 40 West street, New York City, will erect a \$100,000 fertilizer plant in Baltimore, Md.

It is reported that the Victor Chemical Company plans to rebuild its fertilizer plant in Nashville, Tenn., which was recently destroyed by fire.

Lexington Oil Mill Company plans to rebuild that portion of its mill in Lexington, Miss., which was recently burned. The new parts of the mill will be of fire-proof construction.

American Meat Company has been incorporated at Exchange & Packers avenues, Chicago, with a capital stock of \$25,000, by Robert E. Fisher, Albert L. Letterman and Maurice Veeder. The company will manufacture and deal in meats and meat products.

Vincent & Co., well-known packing-house products brokers of Jacksonville, Fla., have changed the title of the firm to Vincent & Surrency, Inc. There is no change whatever in the ownership of the concern, Messrs. Vincent and Surrency being equally interested in the firm.

O. F. Saindon was elected president of the Northwest Products Corporation at its annual meeting at Chehalis, Wash., recently. Other officers are H. R. Martin, vice-president and manager; Lester Temple, secretary; H. R. Brown, treasurer. These officers and C. E. Sonnenmann, James McCallahan and J. C. Nieuwenhays constitute the board of directors.

LIVESTOCK AT SIOUX CITY.

The Sioux City Stock Yards Company reports a record run of cattle and, with one exception, of hogs for the year 1925, in its thirty-ninth annual report of receipts and shipments of live stock.

During the year 844,797 cattle were received, exceeding 1924, the next highest year, by nearly 50,000 head. Calves at 51,964 were the highest since 1922, and sheep at 359,830 were the largest since 1919.

Hogs at 3,395,934 were about 335,000 less than in 1924, the record year, but exceeded the 1923 runs by nearly 400,000 head. The average weight of hogs at 236 lbs. was the sixth lightest in 19 years, and the lightest in 8 years.

Summaries of receipts and shipments by months and years for each railroad entering the yards are included.

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to January 29, 1926, show exports from that country were as follows: To England, 76,880 quarters; to continent, 134,295 quarters; others, none.

Exports for the previous week were: To England, 98,445 quarters; to the continent, 57,919 quarters; other ports, none.

1925 MARGARINE EXPORTS.

Exports of margarine from the United States for 1925 amounted to 774,489 lbs., compared with 901,435 lbs. in 1924, according to the U. S. Bureau of Agricultural Economics. Exports for December, 1925, were 52,966 lbs., against 60,802 lbs. the same month last year.

LIVE STOCK MARKETS

CHICAGO.

(Reported by U. S. Bureau of Agricultural Economics.)
Chicago, Jan. 28, 1926.

CATTLE—Loadings were curtailed following last week's sharp decline, shipping demand broadened and good to choice fat steers of all weights became active.

While shipper demand was broadest for heavies scaling 1,375 lbs. upward, there was a stable outlet for qualified bullocks of all weights. Heavy steers today sold upward to \$11.60, these scaling 1,411 lbs. Others averaging 1,523 lbs. made \$11.50 and a part load realized \$11.75.

Heavy bullocks at \$10.50@10.75 were similar to \$9.75@9.85 kinds at the low time a week earlier. Finished yearlings, choice but not prime, sold upward to \$12.00 on shipper account but few youngsters were eligible to exceed \$11.00, a spread of \$8.75@10.50 taking the bulk. Plainer kinds, especially low qualified short feds of value to sell at \$9.25 downward, did not get dependable action and showed little price change.

The upturn in the rank and file of fat steers stimulated heavy cows and heifers which were pounded a week earlier, 50c upturns being apparent on cows of value to sell at \$6.25 upward. Light heifers also showed improvement, some on the baby beef order selling upward to \$10.50 with a spread of \$7.25@8.75 taking the bulk. Plainer and usually heavy heifers went into killing channels at \$6.75 to 7.25 mostly.

Bulls fluctuated but closed about steady, most bolognas late making \$5.35@5.75,

beef bulls \$5.75@6.40. Vealers worked lower, especially medium light kinds, packers operating at \$11.50@12.50 at the close, a few making \$13.00 and outsiders buying upward to \$14.00 and better.

HOGS—Values worked to sharply higher levels. The latest upturns carried the average cost of droves here up to the \$12.50 line, the highest that has prevailed for many weeks.

The rank and file of offerings indicated 45@65c upturns since last Thursday. The exceptionally broad outlet for lighter-weights and the comparative shortage of these kinds forced buyers into the light weight class and those scaling around 200 lbs. and slightly more registered 60@85c gains.

SHEEP—Fat lamb values again moved lower, supplies being somewhat increased both locally and around the market circle. However, the breaks were only moderate, and at the close net losses were around 25 cents.

Fat sheep were scarce and closed strong. Best fat lambs at the close brought \$15.00 on shipping account, bulk to packers going at \$14.25@14.75, these interests paying \$14.85 for a few choice loads. Good to choice handyweight yearling wethers made \$13.25, with aged weathers at \$11.00. During the week choice handyweight fat ewes sold upward to \$9.50, bulk moving at \$8.00 to \$9.00.

KANSAS CITY.

(Reported by U. S. Bureau of Agricultural Economics.)
Kansas City, Mo., Jan. 28, 1926.

CATTLE—Demand for fed steers and yearlings was somewhat improved over last week and prices as a rule worked 25@35c higher. Good to choice grades of both yearlings and beef steers scaling above 1,300 lbs. had the preference and

took the full strength of the advance. Quality was slightly inferior to that of the previous week.

Matured steers averaging around 1,350 lbs. sold at \$10.25 in load lots and a short load of the same weights made \$10.50. Best yearlings stopped at \$10.10, while the bulk of the fed offerings were eligible to sell from \$8.25@9.50.

Fat she stock sold at steady to strong prices and canners and cutters closed at strong to 15c higher rates. Butcher cows cleared at \$4.75@6.00, with heifers at \$6.50@8.50.

Bull prices are steady to 15c lower. Vealers closed 50c@1.00 higher, with tops at \$12.50, while most medium and heavy calves are 25@50c higher.

HOGS—Some unevenness featured the hog market for the week, but the general trend of prices was toward higher levels. All classes were unevenly higher at the opening but on later days heavy offerings lost some of the early advance. Closing prices on 225 lb. and down kind are from 50@70c higher, while the heavier types are 35@50c over a week ago.

At the close selected underweight sold at \$13.25; best lights at \$13.00, while choice 300 lb. butchers sold from \$12.25@12.35. Packing sows are 50@60c higher, with \$11.00@11.75 taking the bulk.

SHEEP—Most of the week's supply of lambs were handicapped by their weight, and prices were reduced materially. The few light and handyweight lambs that were offered sold at steady to weak prices but the weightier kinds show declines of 50@75c in most cases.

The week's top reached \$14.65, but at the close desirable light lambs had to sell at \$14.35. On today's session choice extreme heavy lambs sold down to \$13.20. Bulk of the week's supply sold from \$13.75@14.50.

Aged stock was relatively scarce and closing levels are strong to 15c higher. Best fat ewes sold at \$8.75 with the bulk going at \$8.25@8.65.

LIVESTOCK PRICES AT LEADING MARKETS.

Following are livestock prices at five leading Western markets on Thursday, January 28, 1926, as reported to THE NATIONAL PROVISIONER by leased wire of the Bureau of Agricultural Economics, U. S. Department of Agriculture:

Hogs (Soft or oily hogs and roasting pigs excluded):	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANSAS CITY.	ST. PAUL.
TOP	\$13.25*	\$13.40	\$12.50*	\$13.00*	\$12.75
BULK OF SALES.....	12.00@12.80	12.40@13.35	11.75@12.50	12.15@12.90	12.25@12.50
Hvy. wt. (200-250 lbs.), med-ch.....	11.90@12.50	12.15@12.50	11.65@12.15	12.00@12.50	12.00@12.35
Med wt. (200-250 lbs.), med-ch.....	12.10@13.00	12.40@13.10	11.90@12.35	12.25@12.95	12.25@12.50
Lt. wt. (100-200 lbs.), com-ch.....	12.00@13.15	12.70@13.40	12.20@12.65	12.35@13.10	12.35@12.75
Lt. lt. (130-160 lbs.), com-ch.....	12.85@13.25	12.85@13.25	12.50@13.25	12.50@13.25	12.75
Packing sows, smooth and rough.....	10.80@11.35	10.75@11.50	10.25@10.75	11.00@11.75	10.50@11.00
Sight. pigs (130 lbs. down), med-ch.....	13.00@13.50	12.75@13.50	12.50@13.25	13.00@13.50
Av. cost and wt., Wed. (pigs excluded)	12.49-234 lb.	12.62-233 lb.	12.61-243 lb.	12.47-246 lb.
Slaughter Cattle and Calves:					
STEERS (1,500 LBS. UP):					
Good-ch.....	10.25@12.00	9.35@11.15	9.60@11.25
STEERS (1,100-1,500 LBS.):					
Choice.....	11.25@12.35	10.75@11.75	10.10@11.25	10.15@11.25
Good.....	9.00@11.50	9.00@11.50	9.10@10.25	8.85@10.15	8.90@10.00
Medium.....	8.75@10.25	8.25@9.60	7.75@9.25	7.90@8.85	7.50@8.60
Common.....	7.25@8.75	6.50@8.25	5.90@7.90	5.90@7.90	6.00@7.50
STEERS (1,100 LBS. DOWN):					
Choice.....	11.50@12.65	11.00@12.00	10.25@11.50	10.15@11.50
Good.....	10.00@11.50	9.60@11.00	9.35@10.25	8.90@10.25	8.75@10.25
Medium.....	8.65@10.25	8.00@9.60	8.00@9.35	7.90@9.00	7.50@8.75
Common.....	6.75@8.75	6.25@8.00	5.85@8.00	5.65@7.00	5.50@7.50
Canner and cutter.....	4.75@6.75	4.30@6.25	4.60@5.85	4.50@5.65	3.50@4.00
LT. YRLG. STEERS AND HEIFERS:					
Good to choice (850 lbs. down).....	9.00@12.00	9.00@11.25	8.75@11.10	8.50@11.25	8.00@9.75
HEIFERS:					
Good-choice (850 lbs. up).....	7.25@10.75	7.00@10.00	6.85@10.00	6.75@9.75	6.50@9.00
Common-med. (all weights).....	6.00@8.50	5.00@7.25	5.00@7.00	4.75@7.10	5.00@6.50
COWS:					
Good to choice.....	6.50@8.25	6.50@8.00	5.75@7.75	5.75@7.50	5.50@7.50
Common and medium.....	5.00@6.50	5.00@6.50	4.65@5.75	4.60@5.75	4.00@5.50
Canner and cutter.....	4.15@5.00	3.75@5.00	3.65@4.05	3.50@4.00	3.00@4.00
BULLS:					
Good-ch. (beef 1,500 lbs. up).....	5.75@6.75	6.25@6.75	5.50@6.25	5.50@6.35	5.50@6.00
Good-ch. (1,500 lbs. down).....	5.75@6.75	6.25@7.00	5.50@6.35	5.50@6.75	5.50@6.50
Can-med. (canner and bologna).....	4.85@5.85	4.25@5.75	4.25@5.35	4.25@5.60	3.75@5.75
CALVES:					
Medium to choice (milk fed ex.).....	6.75@9.00	5.50@9.00	5.75@9.00	5.50@8.75	4.50@7.25
Cull-common.....	5.00@6.75	4.00@5.00	4.50@5.75	4.00@5.50	3.50@4.50
VEALERS:					
Medium to choice.....	10.25@14.00	10.00@13.50	9.00@11.25	8.50@12.50	8.50@11.75
Cull-common.....	6.00@10.25	5.00@10.00	5.00@9.00	5.00@8.50	4.50@8.50
Slaughter Sheep and Lambs:					
Lambs, med. to choice (84 lbs. down).....	13.50@15.00	13.00@14.75	12.25@14.75	12.00@14.35	12.25@14.25
Lambs, cull-com. (all weights).....	12.00@13.50	11.00@13.00	11.00@12.25	9.75@12.00	10.00@12.25
Yearling wethers, medium to choice.....	10.50@13.25	10.00@13.25	9.75@12.25	9.75@12.75
Ewes, common to choice.....	5.75@9.50	5.25@9.00	5.00@8.50	5.25@8.75	4.75@8.75
Ewes, canners and cull.....	2.00@5.75	2.00@5.25	2.00@5.00	1.50@5.25	1.00@4.75

*Based on minimum of 50 head in one lot averaging above 130 lbs.

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ST. LOUIS.

(Reported by U. S. Bureau of Agricultural Economics.)

E. St. Louis, Ill., Jan. 28, 1926.

CATTLE—A reaction upward affecting the principal classes following last week's material declines characterized the current week's cattle trade. Compared with one week ago beef steers sold 50c higher, spots up more; light yearlings and heifers, 25@50c higher; cows and canners, 25c higher; bulls, 25@50c lower; good and choice vealers, \$1.00 lower.

Tops for week: Matured steers, \$10.75; yearlings, \$10.00; mixed yearlings, \$10.00. Bulks for week, beef steers, \$8.00@9.50; fat light yearlings and heifers, \$9.00@9.50; cows, \$5.50@6.50; canners, \$3.75@4.00.

HOGS—All porcine classes advanced sharply due to moderate supplies the current week. Packing sows received the strongest boost and heavy kinds average fully \$1.00 higher, butcher hogs with light lights and pigs showing 40@60c above last Thursday.

Top on offerings: 190 lbs. and less reached \$13.35 today; bulk \$13.10@13.35; 200@240 lb. averages, \$12.60@13.10; heavier butchers, \$12.40@12.60; good 90@130 lb. pigs, \$12.75@13.35; packing sows, \$11.00@11.50.

SHEEP—Fat lamb and yearlings prices have not changed to any great extent during the week. Bulk of lambs today sold from \$14.25@14.50, with the top \$14.65. Weights have been running considerably heavier, consequently prices will not appear as high as a week ago.

Aged sheep market is strong. Top and bulk light weight ewes, \$8.75.

OMAHA.

(Reported by U. S. Bureau of Agricultural Economics.)

Omaha, Nebr., Jan. 28, 1926.

CATTLE—A broad demand for good to choice fed steers and yearlings for movement on outside orders and good demand from local packers, coupled with light receipts, resulted in prices advancing 15@25c on the bulk of offerings although some unevenness is noted. Good to choice shipping grades, all weights, occasionally show more upturn, while plain weighty steers are strong to 15c higher.

Bulk for the week turned at \$8.25@9.75, with a number of loads of all weights upward to \$10.00. Weighty steers scaling over 1,400 lbs. earned \$10.30, and 1,232 lb. averages \$10.50.

She stock prices advanced mostly 25c, with good to choice cows as much as 50c up. Bulls are little changed.

Vealers advanced 25@50c with practical top reaching \$11.00.

HOGS—Unevenness has featured the market for hogs. Under fairly liberal receipts the market on most sessions has been supported by local packers and this demand, augmented by free buying by order buyers, has resulted in a higher trend to values.

Compared with a week ago, light offerings uncover a 50c advance, with heavier weights mostly 25c up. Bulk 200@300 lb. butchers on Thursday ranged \$11.85@12.25; desirable 160@200 lb. lights, \$12.25

@12.50; top, \$12.65 on 160 lbs. up, with odd lots of 140@150 lb. selections \$12.50@12.65.

Packing sows weak to 25c lower; bulk, \$10.50@10.75.

SHEEP—Liberal liquidation of fed lambs, coupled with declining prices on dressed lamb at eastern cities, resulted in weakness in the market for live offerings and current sales reflect a net decline of 25@50c from a week ago with the brunt of the decline on weighty offerings.

Current bulk fed woolled lambs, \$13.50@14.10; top, \$14.35.

Sheep are around 25c lower, desirable weight fat ewes now clearing \$8.00@8.50.

SIOUX CITY.

(Special Letter to The National Provisioner.)

Sioux City, Ia., Jan. 27, 1926.

CATTLE—Moderate decreases in deliveries of cattle around the market circuit this week have begun to show in the price basis. The half week total here is 11,300 and is around 2,500 less than were here for the first half of last week.

The market has been gaining some strength and the good to best kinds of light and medium weights, preferably offerings of 1,000 lbs. and under, are 15@25c higher than at the finish of last week; heavy grades are steady but selling with more freedom. The same is also true of the light weights that are not more than half fat, the feeder trade being a contender for these half fat grades where they carry feeder merit.

Late yesterday some choice heavy steers close to 1,500 lbs., sold at \$10.40. Best here today were lighter weights at \$9.75 and the fair to good steers of all weights were selling at a range of \$8.50@9.75 for the bulk, with the commoner grades running down from \$8.25 to around \$7.00.

Bulk of fat cows, \$5.00@6.50; heifers, \$6.50@8.00, a few choice yearlings higher.

HOGS—On receipt of 20,000 hogs for today and a half week total of 52,000, the market today was largely 10@15c lower. Light weights sold at \$12.25@12.75; light to medium butchers, \$12.00@12.25; good heavies, \$11.65@11.85, not much selling below \$11.60.

Pigs are selling to the stocker trade at \$12.50@13.25.

SHEEP—Sheep were strong but lambs 15@25c lower. Best lambs sold at \$14.50 and best light ewes \$8.85.

ST. PAUL.

(Reported by U. S. Bureau of Agricultural Economics and Minn. Department of Agriculture.)

So. St. Paul, Minn., Jan. 27, 1926.

CATTLE—Fed steers and yearlings, together with the better grades of fat she stock, are still hugging to last week's low close, in spite of the material decrease in cattle runs at all points.

One short load of well finished steers reached \$9.50 so far this week, fairly desirable shortfeds scoring largely at \$8.75@9.00, with the bulk of the week's steer run centering in the \$7.25@8.50 range.

Yearlings heifers sold at \$7.75@8.65 in load lots, comparable grades of heavy fed cows and heifers from \$6.50@7.50, while bulk of the fat cows and heifers scored at \$4.50@7.00. Canners and cutters advanced to \$3.75@4.25.

Bologna bulls were most frequently seen at \$5.25@5.50, with heavies at \$5.75. Vealers are occupying an \$11.00@11.50 spread at present.

HOGS—The general hog market is unevenly 15@25c higher than it was a week ago. Lights and underweights sold today at \$12.75@13.00; medium and heavy weight butchers largely \$12.25@12.50; packing sows, \$10.75; pigs, \$13.50.

SHEEP—Prevailing prices in the sheep division are 10@25c lower than a week ago. Bulk of the choice fed lambs brought \$14.40 today, fat natives mostly \$14.00; fat ewes, \$7.50@8.65.

ST. JOSEPH.

(Special Letter to The National Provisioner.)

So. St. Joseph, Mo., Jan. 26, 1926.

CATTLE—Cattle receipts around 6,000 for two days this week, and bulk of these were beef steers and yearlings of fair to good quality, nothing choice being included. There was a firmer tone noted to trade and values show some strength.

Yearlings are mostly 25c higher, while steers and butcher classes are strong to 15c up. Best steers sold \$9.25@9.50, with bulk of sales \$8.25@9.00. Mixed yearlings sold up to \$8.90, and numerous loads of heifers went at \$8.15@8.90, with odd lots mostly \$6.00@8.00.

Choice cows ranged up to \$7.75, with \$5.00@6.25 taking bulk of better grades. Canners and cutters \$3.50@4.25.

Bulls mostly \$5.00@6.00, few light weights up to \$7.00. Calves uneven, generally steady, with top veals \$12.00.

SATISFACTION

KENNETT-MURRAY ORGANIZATION

CHICAGO—Kennett, Murray & Co.**CINCINNATI—Kennett, Colina & Co.****DETROIT—Kennett, Murray & Colina****EAST ST. LOUIS—Kennett, Sparks & Co.****INDIANAPOLIS—Kennett, Whiting,****McMurray & Co.****LAFAYETTE—Kennett, Murray & Co.****LOUISVILLE—P. C. Kennett & Son****MONTGOMERY—P. C. Kennett & Son****NASHVILLE—P. C. Kennett & Son****OMAHA—Kennett, Murray & Co.****SIOUX CITY—Kennett, Murray & Brown****SIOUX FALLS—Kennett, Murray & Brown****BUYERS ONLY and WE BUY RIGHT**

**Five
Competent Hog Buyers
to Serve**

Particular Packers**E. K. Corrigan****Exclusive Hog Order Buyer****South St. Joseph, Mo.****In the center of the corn belt district**

HOGS.—Hog receipts around 11,000 for two days, compared with 11,121 same period last week. Market 35¢@50¢ higher than last week's close.

Today's top \$13.00 on light-weights, and bulk of all sales \$12.25@12.90. Throwout packing sows \$11.00@11.50.

SHEEP.—Sheep receipts around 10,000 for two days. Lambs mostly 25¢ higher, sheep 15¢@25¢ higher. Best fed lambs sold today at \$14.65, with heavies down to \$14.25.

Fat ewes sold \$8.25@8.75, wethers \$9.50 and yearlings \$12.50.

PACKERS' PURCHASES.

Purchases of livestock by packers at principal centers for the week ending Saturday, Jan. 23, 1926, are reported to The National Provisioner as follows:

CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour & Co.	7,737	13,000	10,277
Swift & Co.	7,144	13,900	12,611
Morris & Co.	6,705	9,400	8,877
Wilson & Co.	4,402	15,200	10,240
Anglo. Amer. Prov. Co.	3,178	5,000
G. H. Hammond Co.	1,194	5,300
Libby, McNeill & Libby.	1,395
Brennan Packing Co.	6,700 hogs; Miller & Hart, 6,400 hogs; Independent Packing Co., 2,700 hogs; Boyd, Lunham & Co., 9,200 hogs; Western Packing & Provision Co., 9,300 hogs; Roberts & Oake, 9,900 hogs; others, 28,800 hogs.

KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	2,400	1,146	6,964	3,069
Cudahy Pkg. Co.	770	894	4,557	5,657
Fowler Pkg. Co.	1,325	4
Morris & Co.	3,732	1,161	4,130	2,055
Swift & Co.	4,875	1,246	5,334	5,674
Wilson & Co.	4,875	779	6,571	3,716
Local butchers.	817	64	609	10
Total	21,881	5,264	28,165	20,130

OMAHA.

	Cattle and Calves.	Hogs.	Sheep.
Armour & Co.	4,349	14,528	10,268
Cudahy Pkg. Co.	8,215	12,950	10,662
Dold Pkg. Co.	1,170	4,589
Morris & Co.	2,384	7,119	4,702
Swift & Co.	6,114	9,639	8,908
Giesburg, M.	4
Hoffman Pkg. Co.	46
Mayerowich & Vail.	53
Mid-West Pkg. Co.	45
Omaha Pkg. Co.	103
John Roth & Sons	43
So. Omaha Pkg. Co.	103
Lincoln Pkg. Co.	420
Nagle Pkg. Co.	40
Sinclair Pkg. Co.	170
Wilson Pkg. Co.	170
Kennett-Murray & Co.	4,371
J. W. Murphy	7,227
Other hog buyers, Omaha.	20,342
Total	21,386	80,754	34,480

ST. LOUIS.

	Cattle and Calves.	Hogs.	Sheep.
Armour & Co.	2,908	7,027	3,125
Swift & Co.	3,117	8,645	2,650
Morris & Co.	2,905	5,390	1,456
St. Louis Dressed Beef Co.	1,470
Independent Pkg. Co.	722	841	107
East Side Pkg. Co.	1,640	6,646
Hell Pkg. Co.	35	1,795
American Pkg. Co.	271	1,010	71
Krey Pkg. Co.	139	212
Sartorius Pkg. Co.	14	646
Siehoff Pkg. Co.	105	533
Butchers	12,044	43,333	1,057
Total	25,418	76,198	8,466

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	3,543	910	14,441	15,346
Armour & Co.	1,989	353	5,822	3,472
Morris & Co.	2,122	588	8,538	2,825
Others	3,553	72	3,676	510
Total	11,207	2,103	32,477	22,162

SIOUX CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	3,639	335	17,225	3,107
Armour & Co.	3,600	316	16,270	3,037
Swift & Co.	2,065	411	8,549	3,865
Sacks Pkg. Co.	240	40
Smith Bros. Pkg. Co.	27
Local butchers.	82	14	3
Order buyers and packer shipments.	2,476	1	21,734
Total	12,189	1,117	63,846	10,069

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Morris & Co.	1,688	634	947
Wilson & Co.	1,963	788	983	16
Others	64	7	296
Total	3,715	1,429	2,196	16

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,503	858	8,703	716
Dold Pkg. Co.	568	44	4,009
Wichita Dressed Beef Co.	37
McArthur Pkg. Co.	48
Keefe-LeSturgeon Co.	24
Total	2,200	902	12,802	716

DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	344	572	6,302	1,750
Armour & Co.	311	403	7,267	1,806
Blayney-Murphy	130	427	1,749
Others	108	380	277	34
Total	893	1,782	15,595	3,593

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	3,578	4,327	27,435	2,894
Cudahy Pkg. Co.	474	1,278	72
Hertz & Harkin.	229	63
United Pkg. Co.	1,483	181
Swift & Co.	4,939	6,748	38,934	4,846
Others	1,010	761	16,096
Total	11,715	13,358	82,465	7,812

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Eastern buyers.	1,424	2,905	8,110	1,641
Kingan & Co.	1,706	750	11,633	969
Moore Pkg. Co.	3,999
Armour & Co.	268	58	3,186	30
Indianapolis Abt. Corp.	1,450	25	894
Hilgencier Bros.	826
Brown Bros.	117	5
Bell Pkg. Co.	161	372
Schussler Pkg. Co.	5	217
Riverview Pkg. Co.	10	191
Meier Pkg. Co.	59	6	198
Indiana Prov. Co.	29	249	12
A. Wabritz.	14	48	38
Hosier Abt. Co.	20	31
J. Schriener's Son.	300	74	129	46
Others
Total	5,563	3,902	30,034	2,676

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
E. Kahn's Sons Co.	563	183	2,766	168
Kroger Gro. & Bak. Co.	460	94	2,481
Gus Juengling.	147	106	17
J. & F. Schrott Pkg. Co.	17	2,481
H. H. Meyer's Sons Co.	100	41	1,923
J. Hilberg's Sons Co.	149	34
A. Sander Pkg. Co.	9	1,152
Sam Gail.	202
J. Schriener's Son.	174	161	61
Wm. G. Rehn's Sons.	162	46
Total	1,700	631	10,808	512

MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	12,036	11,956	11,350	144
United Dressed Beef Co.
N. Y.	68
Layton Co.	1,128
R. Gunz & Co.	151
Gross, Armour branch.	209	342
Swift, Harrisburg, Pa.	44
Armour & Co., Chicago.	399
Other butchers.	315	206	123	131
Other buyers.	160	131	40	3
Total	3,240	12,635	12,801	278

RECAPITULATION.

Recapitulation of packers' purchases by market for the week ending January 23, 1926, with comparisons:

CATTLE.

	Week ending Jan. 23.	Prev. week.	Cor. week.
Chicago	31,815	34,798	29,967
Omaha	21,386	21,062	21,645
St. Louis	25,418	28,215	16,341
St. Joseph	11,207	13,067	10,957
St. Paul	12,189	14,424	11,294
Indianapolis	3,715	4,025	3,068
Omaha City	5,365	5,760	5,887
Cincinnati	1,790	2,139	1,737
Milwaukee	3,240	2,043
Wichita	2,200	1,668	1,642
Denver	803	3,382	2,076
St. Paul	11,715	12,710	9,908
Total	152,814	165,711	137,640

HOGS.

	Week ending Jan. 23.	Prev. week.	Cor. week.
Chicago	134,800	150,400	185,100
Kansas City	28,165	33,410	31,359
Omaha	80,754	83,858	109,519
St. Louis	76,198	88,006	61,538
St. Joseph	32,477	39,362	51,180
St. Paul	63,846	71,762	112,011
Indianapolis	2,196	3,892	7,734
Omaha City	30,034	46,948	55,937
Cincinnati	10,808	13,328	14,737
Milwaukee	12,801	8,961
Wichita	12,802	13,309	11,902
Denver	15,595	14,550	11,684
St. Paul	82,465	99,800	100,248
Total	583,001	659,225	761,816

SHEEP.

	Week ending Jan. 23.	Prev. week.	Cor. week.
Chicago	40,014	72,001	51,064
Kansas City	20,130	23,016	15,490
Omaha	34,480	30,999	32,526
St. Louis	8,466	10,062	5,648
St. Joseph	22,162	29,901	20,364
St. Paul	10,900	8,790	10,888
Indianapolis	2,676	5,824	1,495
Cincinnati	512	597	702
Milwaukee	278	279
Wichita	716	497	592
Denver	3,593	3,738	2,846
St. Paul	7,812	7,704	7,198
Total	150,864	190,256	149,693

RECEIPTS AT CENTERS.

SAURDAY, JANUARY 23, 1926.

	Cattle.	Hogs.	Sheep.
Chicago	1,000	2,000	100
Kansas City	300	2,500
Omaha	300	7,200
St. Louis	400	3,500	300
St. Joseph	200	7,000	500
St. Paul	100	800	300
Indianapolis	400	200
Fort Worth	500	300
Milwaukee	300
Denver	400	800	4,000
Louisville	300
Wichita	800	100
Indianapolis	200	5,000	200
Pittsburgh	100	600	100
Cincinnati	200	2,200	700
Buffalo	300	800	400
Cleveland	300	1,300
Nashville, Tenn.	200
Toronto	400	200

MONDAY, JANUARY 25, 1926.

	Cattle.	Hogs.	Sheep.
Chicago	20,000	43,000	16,000
Kansas City	13,000	7,000	5,000
Omaha	6,500	14,000	7,500
St. Louis	7,000	10,500	1,500
St. Joseph	3,000	4,000	3,500
St. Paul	5,500	11,000	2,500
Indianapolis	6,000	16,500	6,000
Omaha City	1,000	400
Fort Worth	2,500	300
Milwaukee	300	800	100
Denver	1,000	4,400	3,500
Louisville	1,800	1,200	400
Wichita	2,500	1,800	300
Indianapolis	1,060	6,000	200
Pittsburgh	1,200	2,000	2,000
Cincinnati	1,500	5,000	1,000
Buffalo	2,000	8,500	6,700
Cleveland	1,200	5,000	3,000
Nashville, Tenn.	400	1,100	100
Toronto	3,400	1,000	300

TUESDAY, JANUARY 26, 1926.

	Cattle.	Hogs.	Sheep.
Chicago	10,000	34,000	18,000
Kansas City	9,000	10,000	6,000
Omaha	6,500	18,000	10,000
St. Louis	4,500	16,000	2,000
St. Joseph	3,000	5,500	2,000
Sioux City	4,000	19,000	4,000
St. Paul	2,000	9,000	2,000
Oklahoma City	800	400
Fort Worth	1,000	200
Milwaukee	700	2,500	200
Denver	1,100	2,800	8,300
Louisville	200	1,000	200
Wichita	500	1,400
Indianapolis	1,000	11,000	1,200
Pittsburgh	100	1,000	800
Cincinnati	500	4,800	100
Buffalo	300	1,500	800
Cleveland	200	1,500	1,000
Nashville	100
Toronto	1,200	3,000	400

HIDE AND SKIN MARKETS

(SHOE AND LEATHER REPORTER)

Chicago.

PACKER HIDES—Mixed. The undertone to the market also is weak. Native steers and butts rumored sold at 13½¢; Texas quoted 13½¢; Colorados 12½¢ nominal; branded cows 11½¢; heavy and light cows rumored sold 11½¢; that price refused by some packers for lights; native bulls 10½¢; branded 8¢9¢ for points; small packer hides 11½¢12¢ nominal.

COUNTRY HIDES—Weakness is present in country hides. Buyers are demoralized in their views and are bidding very low. Shippers and dealers as a rule talk old prices because of their inability to do business generally. However, some sellers are going with the tide. Several cars of northwestern country extremes 25¢45 lbs. grub free, sold at 12½¢. Locally one tanner has been bidding 13¢ for grub free extremes from sections where he likes to operate and has been getting nothing. Several cars of outside all weight hides sold at 10½¢ selected delivered and bids were reduced on further parcels to 10¢. Buff weights are quoted at 10¢ for business. Heavy steers are quiet at 12¢12½¢; heavy cows lately sold at 10½¢, but is doubtful if 10¢ could be secured from sole leather tanners. Branded country hides are held around 10¢ flat, but some outside lots were picked up at 8½¢ flat. Buyers talk not over 9¢ flat as a rule owing to the low prices in native descriptions. Country packers 10¢11¢; bulls 8½¢9¢ asked; country packers quoted around 9½¢10¢; glue hides 7½¢8¢.

CALFSKINS—Quiet. New business is slow. Buyers are looking at the sharp declines in hides as indicative of pending possibilities in calfskins. Packers' stocks comprise less than 40,000 Januaries which are held for 23¢. 10,000 special point skins recently made 23¢ and three packers cleaned house at 21½¢ a little earlier. In city descriptions holdings are also somewhat meager and held at 21¢. Buyers are talking 20¢, but there is no pressure to sell noted. Outside cities quoted 20¢ paid; countries at 17¢17½¢; deacons, \$1.20@1.25; cities, \$1.40; slunks, 90¢@1.00; kip-skins are quiet. Packer native kinds are held at 19¢, but less money would be considered. Cities 18¢ asked; countries 14¢16¢ for lots.

MISCELLANEOUS MARKETS—Dry hides are quiet at 20¢21¢; horse hides are weak; buyers talking \$4.25@4.50 for good countries; sales untrimmed 52 lbs. average hides \$4.50; packer pelts \$2.25@2.75 for ordinary sorts; heavy average skins \$3.00@3.25 asked; dry pelts 26¢28¢; pickled skins \$8.25@9.25; hog 25¢35¢.

New York.

NEW YORK PACKER HIDES—City slaughter hides are quiet. Unsold stocks are small, being limited to take very late in the month by a couple of killers. Natives are quoted 14¢ last paid, also butts, while Colorados made 13¢. Buyers as a rule are talking half a cent less on further business. Cows are quiet and entirely nominal; bulls around 10¢ nominal.

OUTSIDE PACKER HIDES—Featureless, actions being delayed to await a settling of standard varieties to a stable plane. Eastern all weight hides are rated around 11½¢ in buyers' estimation, yet killers decline to consider such a shading. Canadian packers are reported fairly well booked up for January. Mid-western killers have a few hides unsold for January, and while they ask high prices, it is felt that but little better than packer light cow levels could be obtained. Pacific coast hides are in a formative state.

COUNTRY HIDES—Country hides are featureless, being somewhat demoralized because of the sudden depression in other varieties. Holdings are reported moderate in most cases and shippers still talk high levels. In choice buff weights, prices not over 10½¢ are called the trading basis, though here also it is difficult to get offerings at near that level. Western all weight country hides sold at 10½¢ selected delivered and bids were reduced in most instances to 10¢ in order to test out that plane. Trading has been somewhat restricted in southern hides of late. Choice southern extremes 25¢50 lbs. are considered at 12½¢13¢ flat basis for business for section and average. Some southern 15¢30 kips sold recently at 14¢, but 13½¢ would not be bid today it is said. Canadian lights quoted 12½¢ flat asked.

CALFSKINS—Some quiet business is passing in New York city calfskins, but details are not given out. Available stocks are moderate, lights being especially well picked up. Collectors ask \$1.80@2.50@3.15 and recently sold at 5¢ less. Veal kips are held at \$3.60 and heavies \$4.10. In the outside city varieties, strong prices are talked, lights being wanted and scarce. Penn. and similar city and packer types quoted \$1.75@2.40@3.10 asked. Other varieties discounted 5¢15¢ as to qualities. Untrimmed domestic cities have been bringing 20¢, with many lots held at 20½¢ or a trifle better and not sold. Foreign skins are quiet though offered in moderately ample manner. Quality is inferior and light weights predominate.

FOREIGN WET SALTED HIDES—Frigorifico material is holding about steady at the recent reductions. Business is reported in 1,500 Sansinena Uruguay steers at \$40.50, or steady, and which figures 18½¢ landed New York basis. About 4,000 Swift Rosarios Santa Fe steers made \$38.50 or 17¢19¢; also being about steady. Some recent business was effected in Sansinena cows at \$31.50, or 14¢16¢ landed basis. Type hides are quiet and values are hard to define due to the recent big break in standard varieties.

CANADIAN LIVESTOCK PRICES.

Summary of top prices for livestock at leading Canadian centers for the week ending January 21, 1926, with comparisons:

BUTCHER STEERS.			
1,000-1,200 lbs.			
	Week ended Jan. 21, 1925.	Same week, 1925.	Week ended Jan. 14, 1925.
Toronto	\$ 8.25	\$ 7.65	\$ 8.50
Montreal (W)	7.65	6.75	8.00
Montreal (E)	7.65	6.75	8.00
Winnipeg	7.00	7.00	7.00
Calgary	7.00	7.00	7.25
Edmonton	7.00	6.35	7.00

VEAL CALVES.			
	Week ended Jan. 21, 1925.	Same week, 1925.	Week ended Jan. 14, 1925.
Toronto	\$13.50	\$14.00	\$13.50
Montreal (W)	12.00	11.00	12.25
Montreal (E)	12.00	11.00	12.25
Winnipeg	9.00	9.00	9.00
Calgary	7.00	6.00	6.00
Edmonton	8.00	6.00	8.50

SELECT BACON HOGS.			
	Week ended Jan. 21, 1925.	Same week, 1925.	Week ended Jan. 14, 1925.
Toronto	\$15.36	\$12.60	\$15.36
Montreal (W)	14.85	11.75	14.25
Montreal (E)	14.85	11.75	14.25
Winnipeg	14.30	11.27	13.80
Calgary	11.00	11.00	13.75
Edmonton	14.24	11.00	14.00

GOOD LAMBS.			
	Week ended Jan. 21, 1925.	Same week, 1925.	Week ended Jan. 14, 1925.
Toronto	\$14.50	\$16.00	\$16.00
Montreal (W)	11.50	12.50	12.50
Montreal (E)	11.50	12.50	12.50
Winnipeg	12.50	12.50	12.50
Calgary	12.50	12.50	12.50
Edmonton	13.00	14.00	13.00

SLAUGHTER REPORTS.

Special reports to The National Provisioner show the number of livestock slaughtered at the following centers for the week ending Jan. 23, 1926:

CATTLE.			
	Week ending Jan. 23, 1926.	Prev. week.	Cor. week.
Chicago	31,815	34,798	29,967
Kansas City	27,145	29,781	26,614
Omaha	25,882	25,022	21,533
East St. Louis	13,312	16,628	12,784
St. Joseph	9,769	11,192	8,465
Sioux City	10,625	11,717	9,442
Cudahy	1,004	1,060	845
Fort Worth	9,940	10,124	5,477
Philadelphia	1,772	2,401	1,951
Indianapolis	4,616	5,040	2,023
Boston	2,128	1,879	2,165
New York and Jersey City	9,844	9,926	11,388
Oklahoma City	5,144	5,898	5,378
Total	150,702	163,306	138,032

HOGS.			
	Week ending Jan. 23, 1926.	Prev. week.	Cor. week.
Chicago	134,800	150,400	185,100
Kansas City	28,105	33,410	31,359
Omaha	49,005	52,933	75,488
East St. Louis	40,509	43,014	52,082
St. Joseph	28,905	30,212	42,062
Sioux City	47,311	49,911	62,071
Cudahy	14,701	14,969	11,190
Fort Worth	20,820	18,125	17,005
Philadelphia	3,350	4,004	8,175
Indianapolis	17,515	21,550	23,167
Indianapolis	43,009	46,806	27,192
Boston	18,525	23,891	37,805
New York and Jersey City	52,009	61,295	67,132
Oklahoma City	2,195	5,802	7,734
Total	500,916	555,312	648,108

SHEEP.			
	Week ending Jan. 23, 1926.	Prev. week.	Cor. week.
Chicago	40,014	72,001	51,004
Kansas City	20,130	23,016	15,490
Omaha	29,653	31,147	33,476
East St. Louis	9,073	10,404	6,282
St. Joseph	21,643	25,505	18,159
Sioux City	10,418	9,539	10,905
Cudahy	280	280	230
Fort Worth	1,137	1,744	1,124
Philadelphia	5,873	5,802	4,880
Indianapolis	889	1,495	829
Boston	4,486	5,841	3,556
New York and Jersey City	42,278	55,211	40,016
Oklahoma City	16	8	61
Total	185,800	242,089	186,121

CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ending January 30, 1926, with comparisons, are reported as follows:

PACKER HIDES.			
	Week ending Jan. 30, '26.	Week ending Jan. 23, '26.	Cor. week, 1925.
Spread native steers	@10c	@10½c	@10c
Heavy native steers	@14c	@15c	@16½c
Heavy Texas steers	@14c	@15c	16 @16½c
Heavy butt branded steers	@14c	@15c	@16c
Heavy Colorado steers	@13c	@14c	@15c
Ex-Light Texas steers	@12c	@12½c	@13½c
Branded cows	@12c	@12½c	@13½c
Heavy native cows	@12c	@13c	14½ @15c
Light native cows	@12c	@13½c	@15½c
Native bulls	@11c	@11½c	@12½c
Branded bulls	@9c	@9c	10½ @12c
Calfskins	@21½c	@22c	20 @27c
Kips, over 1c	@19c	@19c	20 @20½c
Kips, branded	@17c	@17½c	@18½c
Slunks, regular	@14c	@14½c	@16c
Slunks, hairless	@1.00	@1.00	@1.15
Slunks, hairless	@.60c	@.60c	@.65c

Light, Native, Butts, Colorado and Texas steers 1c per lb. less than heavies.

CITY AND SMALL PACKERS.			
	Week ending Jan. 30, '26.	Week ending Jan. 23, '26.	Cor. week, 1925.
Natives, all weights	@12c	@13c	@15½c
Bulls, native	@10c	@10½c	@11½c
Br. str. hds.	@11c	@12c	@13½c
Calfskins	@18½c	@18½c	24 @24½c
Kips	@15½c	@15½c	@18c
Slunks, regular	@1.00	@1.00	@1.15
No. 1	@40c	@40c	25 @40c

COUNTRY HIDES.			
	Week ending Jan. 30, '26.	Week ending Jan. 23, '26.	Cor. week, 1925.
Heavy steers	11 @11½c	12 @12½c	13 @13½c
Heavy cows	10 @10½c	10½ @11c	12 @12½c
Butts	10 @10½c	11 @11½c	12½ @13c
Extremes	12½ @13c	13½ @14c	14½ @15c
Bulls	8 @8½c	8 @8½c	8½ @10c
Branded hides	8½ @9c	9½ @10c	10½ @11c
Calfskins	14 @15c	15 @16c	16½ @17c
Kips	13 @14c	14 @15c	14 @14½c
Light calf	\$0.90@1.00	\$1.00@1.10	\$1.15@1.20
Deacons	\$0.80@0.90	\$1.00@1.05	\$1.00@1.10
Slunks, regular	\$0.80@0.90	\$0.90@1.00	\$1.00@1.15
Slunks, hairless	\$0.30@0.40	\$0.30@0.40	\$0.30@0.40
Horsehides	\$4.00@4.50	\$4.50@5.00	\$5.00@6.00
Hogskins	\$0.25@0.30	\$0.25@0.30	\$0.25@0.30

SHEEPSKINS.			
	Week ending Jan. 30, '26.	Week ending Jan. 23, '26.	Cor. week, 1925.
Large packers	\$2.25@2.75	\$2.25@3.25	\$4.50@4.65
Small packers	\$2.25@2.50	\$2.25@2.90	\$3.75@4.00
Wks. shearings	\$1.40@1.65	\$1.40@1.65	@1.25
Dry pelts	\$0.20@0.28	\$0.20@0.30	\$0.25@0.40

ICE AND REFRIGERATION

ICE NOTES.

Lucerne Ice Company, Inc., has been chartered in Lake Worth, Fla., by J. B. Appleton and W. W. Butler.

South Texas Utilities Company plans to double the capacity of its ice plant in Rosenberg, Tex.

Pure Ice Company has been incorporated in Batesville, Ark., with a capital stock of \$20,000. Fred B. Jenkins, of Little Rock, Ark., is the manager.

Harrisonville Ice & Fuel Company has been incorporated in Harrisonville, Mo., with a capital stock of \$20,000 by Lee A. Jones and Fred T. Thomas.

Decatur Ice and Coal Company plans to erect a 25-ton capacity ice plant in Albany, Ga.

Junction Ice Plant in Junction, Tex., has been sold to E. R. Borden, of the

Texas Power & Light Co., Dallas, Tex., who will remodel and operate it.

Crystal Ice Company has been incorporated at 901 Fourth street, N. E., Washington, D. C., with a capital stock of \$100,000 by W. F. Brenizer and others.

Low-Meyer Ice & Coal Company has been incorporated at 5457 N. Kingshighway, St. Louis, Mo., by L. D. Meyer and others.

Running the Refrigerating Plant

Practical Points for the Packer and his Refrigerating Engineer.

III—Avoid Ammonia Shortages.

By W. G. S.

In the second installment of this talk (see THE NATIONAL PROVISIONER, January 16) we discussed the operation of an ammonia compression refrigeration system with a full charge of ammonia, and the advisability of giving the expansion valves careful attention to keep the compressor running hot.

Now, it generally happens that when a system is being operated with a shortage of ammonia the compressor runs cold.

Compressor Should Not Run Cold.

This is due to the high gas velocities produced in the evaporator coil by blowing high pressure gas through the expansion valves. The velocity of the gas holds particles of liquid ammonia in mechanical suspension, and carries it right up to the compressor.

It not only robs the evaporator coils of the little ammonia which is being introduced into them, but also reduces the efficiency of the compressor by running cold, as already explained.

As the shortage of ammonia becomes more pronounced the expansion valves will have to be opened more, particularly

at the high points to which the gas rises.

This boosts up the back pressure, and the natural impulse of the engineer is to run at a higher speed or, if he has more equipment, operate more machinery. This looks as though we are partially discriminating against the engineer, whereas in many instances it is the executive's fault.

Should Use Enough Ammonia.

It very often happens that the engineer is not allowed to charge the ammonia that he thinks is required, due to the excessive cost. He keeps on operating month after month with a shortage of ammonia and high refrigeration costs in terms of steam.

But this is a concealed loss and does not worry the executive as much as 150 large drums of ammonia costing somewhere between eight to ten thousand dollars.

Depending on the size of the installation, it would take some time to economize this amount of money in terms of steam. But look at the wear and tear of the machinery, extra packing, lubricating oils, greases, boiler cleaning and additional firing expenses, aside from the actual waste of steam or fuel.

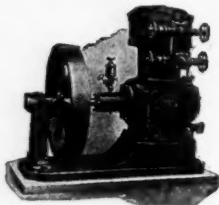
You are making a little ammonia do a great deal, and this is what is meant by a quick ammonia turnover.

Back Pressure Generally Low.

Generally the back pressure of a system short of ammonia is very low. This is necessary to reduce the amount of ammonia in circulation in the evaporator coils and also reduce the boiling point, so that it will evaporate quickly and be returned to the compressor to be liquified again.

Low back pressure increases steam costs per ton of refrigeration. And from what has been pointed out before about addi-

Cold Facts



Enclosed Type Refrigerating Machines

1. Have 43 years experience built into them.
2. Have 12 leading points of superiority.
3. Are installed in thousands of successful plants.
4. Are described in illustrated "Ice and Frost" bulletins; your copy on request.

Frick Company
ICE MACHINERY SUPERIOR SINCE 1882

Distributors in all Principal Cities

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for the promotion of efficiency in the packing, sausage making and allied industries. They cut out guesswork and do away with shrinkage, underdone or overdone and off color products.

Write for Packing House Text Book N-49.

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Copper Case Thermometer



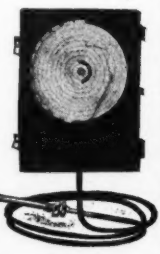
"Reform" Dial Thermometer



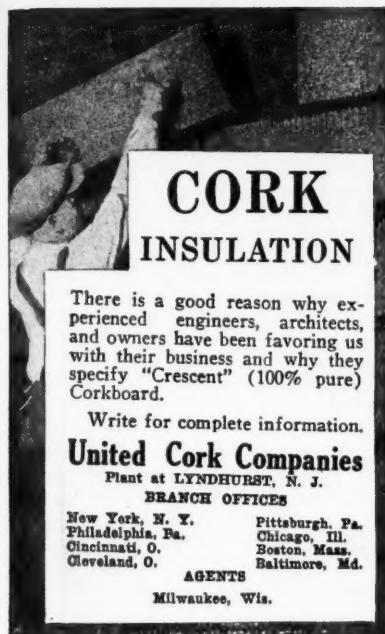
American S & B Pressure Gauge



Honoco Temperature Controller



Columbia Recording Thermometer



CORK INSULATION

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Plant at LYNDHURST, N. J.

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Cincinnati, O.	Boston, Mass.
Cleveland, O.	Baltimore, Md.

AGENTS
Milwaukee, Wis.

tional losses, no refrigeration system should be allowed to operate with a shortage.

If the ammonia receivers are not full in your plant, have a heart to heart talk with your engineer.

Keep Ammonia Receivers Full.

If he does not acknowledge the shortage, point it out to him and help him get the system back where it belongs.

Do not be misled by the fact that 3 or 4 inches of ammonia in the glass is sufficient liquor. In many receivers the outlet pipe sticks up in the drum this amount, so that sediment will not drain into the line. Consequently the ammonia stands at this level.

In some way your engineer may have gradually lost his charge by slow leaks. Rather than get "called on the carpet" he uses more machinery.

Leaks Should Be Repaired.

The more machinery he operates the less are his chances of shutting down to repair leaks if he intends to hold temperatures. It is often impossible to shut down to make repairs immediately, particularly when the system is heavily overloaded, but it is the engineer's duty to point this out to the superintendent.

Then if production cannot be adjusted to make the repair, ammonia will have to be added to make up the loss. A little more cooperation along these lines will greatly benefit the packers.

A good plan is to keep an ammonia man to hunt leaks, keep stuffing boxes pulled up and valve stems greased.

Keep Close Check on Leaks.

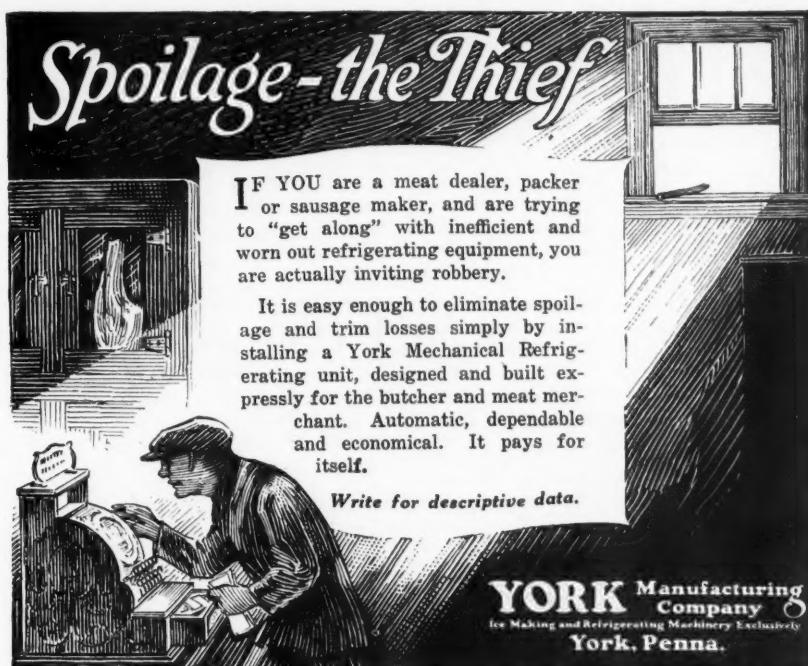
In one plant a separate ammonia leak book is kept on the watch engineer's desk, and each leak is recorded therein by the ammonia man with the date when it was discovered. The ammonia man should be under the chief engineer or master mechanic's charge, so that the watch engineers cannot discriminate against him.

He makes all running repairs and shows the leak as repaired in the book.

Leaks on lines in operation are stopped by the engineers and repaired. The chief can see how long a leak has been going on and the negligence remedied.

The system works well—try it.

[In the next talk we will discuss operating a system along economical lines based on the practical principles of producing cold by artificial means.]



Spoilage—the Thief

IF YOU are a meat dealer, packer or sausage maker, and are trying to "get along" with inefficient and worn out refrigerating equipment, you are actually inviting robbery.

It is easy enough to eliminate spoilage and trim losses simply by installing a York Mechanical Refrigerating unit, designed and built expressly for the butcher and meat merchant. Automatic, dependable and economical. It pays for itself.

Write for descriptive data.

YORK Manufacturing Company
Ice Making and Refrigerating Machinery Exclusively
York, Penna.

SAVE 450 cu. ft. of money earning STORAGE SPACE

Cut out all costs for construction and operation of vestibule air locks. Our Service Sheets—free on request—show how to do it. Write for them today.

STEVENSON COLD STORAGE DOOR CO.
1511 West Fourth St.,
CHESTER, PENNA.

THE OLD WAY
Vestibule—Air Lock, 4' x 2' x 8' high with two regular doors. Men running in—Men running out and the door always industriously closing itself. How to add 446 cubic feet to your money earning storage space and waste less refrigeration than with a vestibule.

THE NEW WAY
"The Stevenson Door That Cannot Stand Open"
Men running in—Men running out and the door always industriously closing itself. How to add 446 cubic feet to your money earning storage space and waste less refrigeration than with a vestibule.

Cold Storage Insulation

All Kinds of Refrigerator Construction

JOHN R. LIVEZEY

Glenwood Avenue West 22nd St. PHILADELPHIA, PA.

Novoid Corkboard Insulation

Made of specially selected, clean, dry cork granules. Compressed and baked in double width molds, split and finished full standard 12"x36"—no "green centers" possible.

Write Dept. 42 for Literature and Sample.

Cork Import Corp., 345 West 40th St., New York City

MEAT AND SAUSAGE COOLING.

Good refrigeration is a big point in meat packing and sausage making. A good cooling system, properly installed and run, and kept in repair, is well worth its cost. On the other hand, a poor cooling system means waste, spoilage and loss of profits.

All over the country meat packers and sausage makers are adding new cooling plants and making additions to their present systems. The York Manufacturing Co., York, Pa., one of the leading makers of ice making and refrigerating machinery, lists the following progressive packers and sausage makers who have recently installed York equipment:

Union Abattoir, Inc., Richmond, Va., have added to their York equipment a 34-ton refrigerating machine and 9,000 ft. of 2-in. direct expansion piping.

Boston Packing Co., Portland, Ore.; one 16-ton refrigerating machine.

Morris & Co., El Paso, Tex.; one 5 3/4-ton refrigerating machine.

Peerless Sausage Manufacturing Co., 911 Temple street, Los Angeles, Calif.; a 3-ton refrigerating machine.

Pendleton Packing & Provision Co., Pendleton, Ore.; one 3/4-ton refrigerating machine.

Zweigart Packing Co., Pocatello, Idaho; one 5 3/4-ton refrigerating machine.

H. C. Bohack Co., Inc., pork department, one 20-ton refrigerating machine.

D. H. Butcher Packing Co., Oklahoma City, Okla.; one 12-ton refrigerating machine.

Roberts & Withington, packers, Providence, R. I.; one 12-ton and one 15-ton refrigerating machine.

Mayer Meat Co., packers, Middletown, Ohio; one 10-ton refrigerating machine.

Cuff Packing & Provision Co., Inc., Buffalo, N. Y.; one 6-ton refrigerating machine and 1,200 ft. of 2 in. direct expansion piping.

ASBESTOS BLOCKS FOR BRAKES.

During the past year tests of a new asbestos brake and friction block, designed by the engineering department of Johns-Manville, Inc., have been carried out in a number of meat packing plants.

These asbestos blocks are designed for lining the brakes of heavy-duty friction elevator hoists, gravity cattle droppers, coal cranes and the friction clutches on fertilizer dryers and hog dealers and to

are not affected by grease or condensation on the brake or brake drum. Moisture does not cause them to swell and rot, as is the case with wood. They minimize slippage and accidents resulting therefrom. When used production delays and maintenance expenses are reduced.

The tests indicate that through the use of these asbestos brake and friction blocks, relining of brake bands will be necessary only once in several years, in-

printed, containing descriptions of other products of the company, may be inserted easily.

The catalog contains thirty-nine pages illustrating and describing sanitary meat trucks, tables and racks of every description, sausage and ham-cooking tanks, smoke stick and tripe washers, meat cans, pans, tubs, etc., wood ham and bacon trucks and fertilizer carts, and miscellaneous tin and sheet metal utensils for cutting floors, trimming rooms, offal floors, etc.

A copy of the catalog may be had by addressing the company at its office in Chicago.

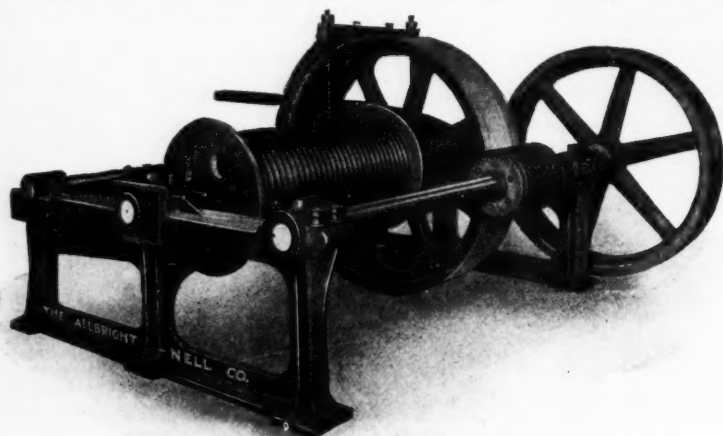
NEW SANDWICH MEAT FILLER.

Sixty-five cans a minute, 2,500 cases a day, is the present output of the newest food added to Libby, McNeill & Libby's line—Libby's Meat-wich Spread. Present indications are that a substantial increase in production will be made to keep pace with sales.

The unique and clever name for this new meat filler for sandwiches was obtained through a prize contest conducted among the company's employees.

But the selection of the name did not require as much time and effort as the development of the formula. A year was spent in experimenting with different formulas before the officials of the company were satisfied to place this product on the market. It made its initial bow on January 1, 1926, and the volume of sales it has established in this short time has been phenomenal—indicative of the fact that the product is filling a long-felt need with the trade for a meat sandwich filler.

Meat-wich Spread is a mixture of prime beef and ham, tomato purée, mustard and other seasonings. It is an appetizing sandwich filler for immediate use upon opening, or it may be varied with the addition of a sweet pickle relish. The can is equipped with the new key opener device to insure its convenience, and is enclosed in an attractive wrapper.



NEW ASBESTOS BRAKE AND FRICTION BLOCK THAT SAVES EXPENSE.

replace the wood and fiber blocks for this purpose.

The idea of using asbestos brake and friction blocks instead of wood originated when a master mechanic in one of the large packing plants remarked:

"I wish I could get something to take the place of the wood blocks used to line the brake shoes of friction elevators. These wood blocks have been a source of constant expense. On our elevators it is necessary to replace these wood blocks two or more times each year. On our coal cranes replacement has been necessary every month. The replacement cost is \$50.00."

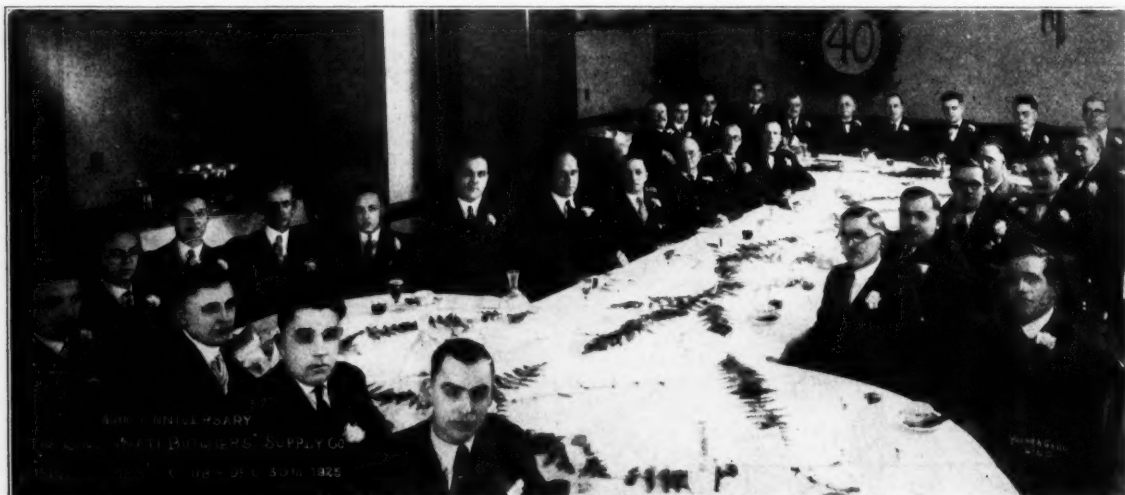
The asbestos brake and friction blocks

stead of several times a year, as is now the case.

PACKERS' EQUIPMENT CATALOG.

The Globe Company, 822 West Thirty-sixth street, Chicago, manufacturers of packinghouse and food producers' standard and angle iron equipment, and originators of the patented rivetless and boltless packinghouse and sausage factory meat trucks, has just issued a very attractive and practical catalog descriptive of its various products.

This catalog is made up in looseleaf form, printed on a very good grade of paper, with a heavy durable cover and so arranged that additional sheets, when



"BOSS" MEN CELEBRATE COMPANY'S 40TH ANNIVERSARY.

To celebrate the 40th anniversary of the founding of the company, all officers, department heads, district managers and salesmen of the Cincinnati Butchers' Supply Company journeyed to company headquarters in Cincinnati on Dec. 30, 1925, for a big meeting and banquet. This picture shows them grouped about the banquet table at the close of their sessions.

At the head table, left to right: Wm. R. Marquardt, credit manager; Oscar C. Schmidt, machine shop superintendent; J. J. Dupps, sr., vice-president; Charles G. Schmidt, president; Gustav Schmidt, wood-work superintendent; J. J. Dupps, jr., Western sales manager; Herman C. Schmidt, wood-work sales manager; A. J. Apfel, cashier.

MATHIESON Chemicals

Mathieson Synthetic Ammonia

Mathieson Ammonia Facts—

- produced by a synthetic process "From the Air at Niagara";
- pure because made from PURE nitrogen and PURE hydrogen only;
- backed by 30 years' experience in producing chemicals and liquefied gases;
- shipped in new cylinder equipment, the finest obtainable;
- cylinder equipment ample for all demands, with reserve resources of a \$15,000,000 corporation;
- 50 stock points, nation-wide distribution, and still expanding.

Write us for quotations and nearest stock point

The MATHIESON ALKALI WORKS Inc.
250 PARK AVE. NEW YORK CITY
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*Caustic Soda ~ Liquid Chlorine
Bicarbonate of Soda
Anhydrous Ammonia*



*Soda Ash ~ Bleaching Powder
Modified Virginia Soda
Aqua Ammonia*

Deal Direct with the Manufacturer

Chicago Section

H. R. Elliott, general manager of Elliott & Company, Duluth, Minn., made one of his infrequent trips to Chicago this week.

J. H. Tapley, manager of the Swift Canadian plant at Toronto, Canada, was in Chicago for the first three days of this week.

C. V. Newman, of the Newman Grinder & Pulverizer Co., Wichita, Kans., made a business trip to Chicago this week. Newman grinders are attracting lots of attention these days.

A. C. Sinclair, vice-president of T. M. Sinclair & Co., Ltd., Cedar Rapids, Ia., was a business caller in Chicago this week.

J. Golden, of the Colorado Animal By-Products Co., Denver, Colo., was in Chicago this week.

M. A. Ladd, of the Northern Cereal Co., Lockport, Ill., was in the city this week on business.

Packers' purchases of livestock at Chicago for the first four days of this week totaled 35,633 cattle, 11,738 calves, 97,983 hogs and 37,083 sheep.

Provision shipments from Chicago for the week ending Jan. 23, 1926, with comparisons, are reported as follows, with comparisons:

	Last week.	Prev. week.	week, 1925.
Cured meats, lbs.	19,741,000	18,611,000	16,873,000
Fresh meats, lbs.	50,617,000	50,570,000	47,606,000
Lard, lbs.	10,789,000	11,229,000	10,835,000

Prices realized on Swift & Company's sales of carcass beef in Chicago for the week ending Saturday, January 23, on shipments sold out, ranged from 8.50 cents to 20.00 cents per pound and averaged 13.41 cents per pound.

President Frank A. Hunter, of the East Side Packing Co., East St. Louis, Ill., was a Chicago visitor this week.

W. G. Morrison, manufacturer of rendering equipment, Dayton, Ohio, made a trip to the city during the week.

Sentence Sermons

Written for THE NATIONAL PROVISIONER
By Roy L. Smith.

GOOD SALESMANSHIP—

- Consists in telling the truth first and the stories last.
- Means leaving your customer happy enough to sign a repeat order.
- Will result in both parties to the deal making a profit.
- Begins with getting the other fellow's viewpoint.
- Is claiming no more than the goods will deliver.
- Consists of equal parts of courtesy, conscience and candor.
- Abhors overselling as much as underselling.

Henry E. Ward, president of the Real Sausage Company, Chicago, returned to the city this week after a Western business trip.

On what meats is the dry or box cure used, and what is the formula? Ask THE BLUE BOOK, the "Packer's Encyclopedia."

THE WILSON REORGANIZATION.

Reorganization of Wilson & Co. entered on the final stage this week when Federal Judge Bondy in New York and Federal Judge Wilkerson in Chicago ordered a sale of the company's properties on Feb. 23, to complete the legal formalities connected with reorganization. It is expected the reorganization committee will bid in the property and put the readjustment plan into effect.

Frank O. Wetmore, chairman of the First National Bank, Chicago, and of the reorganization committee of Wilson & Co., Inc., made the following statement this week:

"Our committee is very glad to be able to announce that the first important step toward consummation of the plan of reorganization of Wilson & Co., Inc., has been taken. Last Saturday Judge Bondy in the New York federal court made a decree directing the sale of the property and assets of the company and that decree has today been confirmed by Judge Wilkerson of the northern Illinois federal court.

"The committee represents all owner classes of securities of the company to be adjusted under the plan approved by the New York courts, and consented to in the decree notice of the sale on Feb. 23.

"The plan of reorganization prepared by our committee has been filed with the clerk of the New York courts and in the decree of sale of the court following the usual practice to fix a date for a hearing of any complaint of those interested regarding it. The committee was in a position to advise that the most remarkable unanimity of creditors of the company had been reached as to the fairness of the plan, over 91½ per cent of both classes of stock, 94 per cent of all convertible bonds of the company of both classes, and 99.9 per cent of its bank debt on commercial paper having approved the plan.

"With the sale set for the 23d of February, our committee expects that reorganization will be complete shortly thereafter."

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624 South Michigan Avenue
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Pine & Munnecke Co.
Packing House & Cold Storage
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Overhead Track Work.
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HENSCHIE & McLAREN
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1637 Prairie Ave. Chicago, Ill.
PACKING PLANTS AND COLD STORAGE
CONSTRUCTION

M. P. BURT & COMPANY
Engineers & Architects
Packinghouse and Cold Storage Designing—
Consultation on Power and Operating Costs,
Curing, etc. You Profit by Our 25 Years' Ex-
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PACKERS ARCHITECTURAL & ENGINEERING CO.
WILLIAM H. KNEHANS, Chief Engineer
ABATTOIR PACKING AND COLD STORAGE PLANTS
Manhattan Building, Chicago, Ill. Cable Address, Pacarco

Packing House Products

Oldest Brokers in Our Line

Tallow Tankage
Grease Bones
Provisions Cracklings
Oils Hog Hair

The Davidson Commission Co.

Carcass Beef—F. S. Lard—Green Fork
Boneless Beef—Ref. Lard—Cured Fork
Quick Reliable Service Guaranteed
Eight Phones Postal Telegraph Building
All Working CHICAGO, ILL.

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Provisions, Oils, Greases and Tallow
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Cleveland, O. Specialists

CATTLEMEN'S NATIONAL MEET.

Cattlemen from California, Arizona and New Mexico were in attendance at the annual meeting of the American National Livestock Association, held at Phoenix, Ariz., January 13-15, 1926. The other range states had relatively few representatives present.

Owing to the generally improved conditions in the cattle market throughout most of 1925, the feeling among the producers was good.

A long list of resolutions was passed, relating largely to matters affecting grazing conditions, loans, credit, etc.

One resolution declared that the Packers and Stockyards act had failed to affect in all respects the purpose for which it was passed, and favored the passage of a law removing its disabilities and those of the Secretary of Agriculture. It was urged that the larger packers be confined to the activities to which they agreed to limit themselves under the "consent decree."

The cattlemen also favored private stockyards, citing especially yards of the type of the Mistletoe at Kansas City, and others.

Commendation was given the National Livestock and Meat Board and the U. S. Department of Agriculture for their efforts to establish uniform classes and grades of livestock and meat. The club movement among farm boys and girls was endorsed.

A duty of 6c on green hides and 15c on dry hides imported into the United States is advocated, also an increased tariff on canned meats and tallow.

Charles O'Donel, of Bell Ranch, N. Mex., was elected president of the association, and Luke Brite, Marfa, Tex., first vice-president.

Salt Lake City was selected for the next meeting of the association.

On January 14 the visiting stockmen were the guests of the Arizona Packing Company, being shown through the company's modern plant by superintendent E. L. Friedlander.

SWIFT BUYS BOYD-LUNHAM.

Sale of the assets and properties of Boyd, Lunham & Co. to Swift & Co. was announced this week by Kenneth Boyd, president of Boyd, Lunham & Co., and son of the present principal owner and original founder.

The company is one of the oldest and best-known firms in the industry. It was established in 1874 and has specialized in pork packing, maintaining a modern slaughter-house and warehouses in the Union Stock Yards, Chicago.

The Lunham family withdrew from Boyd, Lunham & Co. many years ago, and Kenneth Boyd has been the executive in charge for some time. Mr. T. L. Boyd, on account of failing health, has had to live abroad for many years past, and it is on account of this that Boyd, Lunham & Co. was sold.

"Swift & Co.," said vice-president G. F. Swift, "has purchased the physical assets of the company and will operate the business."

Good Business

A Corner Conducted by John W. Hall.

TRYING.

It is given to only a few men to be pioneers, to blaze new trails, scale virgin peaks—in short, to do something never done before, be it coining a phrase, painting a masterpiece or selling a battleship to a Saharan sheik. There can be no sublimer thrill than to be first in accomplishing a worthy deed, and consequently compensation instantly proves itself as the reward comes simultaneously with the fulfillment of the act.

No, we all cannot be creators. But it is one of the rules in this game of life that we must TRY constantly to do the well-known things better than they've been done before.

If each of us can honestly say at the end of the day or the month or the year—or even just before we hold our breaths for the last big plunge—"I've always tried to improve," then we have played the game. We've done the best we could even if we've not succeeded.

It is only sporting to hold to the theory that there is more glory in trying and failing than in accomplishing without effort, even though the world at large pays homage to the winner alone. For there is somewhere a Judge—an all-knowing Referee—who sees into every play and who, in rendering judgment, will possibly be governed much more by the way it was done than by the results.—E. H. PHEE.

RETAILERS GIVE BIG SHOW.

More than 2,000 people jammed the North Side Turner Hall in Chicago this week to see the "Big Seal Follies" put on by the Retail Meat Dealers' Association of Chicago.

The show, which had two acts, would have done credit to any "big time" show in town. All who took part in it were Chicago retailers and members of their families.

A number of very pleasing solos were rendered by Bruno Richter, Frank Wetterling, Robert Eichenbaum, Wm. Walsh, Max Pusch, John Nepil, Frank Holterhoff, Wm. Tarnow, Adolph Schwartz, Max Schmidt, Walter Klein, Charles Kaiser, Charles Bromann, Louis Van Higgins, John Steindl and others, as well as several of the feminine members of the cast.

Among the comedians who amused the audience greatly were Melville Geautereaux, Frank Holterhoff, Robert Eichenbaum, Fred Ryan, Fay Penninger, Max Schmidt and others.

This show demonstrated what a talented lot of retail meat dealers Chicago has.

Officers of the association are Fred Graham, president; John Steindl, first vice-president; Aug. Zimmerman, Jr., second vice-president; Charles H. Bromann, Jr., third vice-president; Otto Kleinfeld, fourth vice-president; Charles W. Kaiser, secretary; M. C. Naumes, financial secretary; Charles H. Bromann, Sr., treasurer; Adolph Schwartz, master-at-arms; Charles F. Meyer, inside guard; Stanley Lorenz, outside guard.

Trustees: John Schwartz, John Steindl and Max Pusch.

Directors: Fred Graham, George Pauli, John T. Russell, Frank Eckert, Andrew Thiel, Otto A. Kleinfeld, Charles H. Bromann, Sr., Benjamin T. Dempsey, Frank D. Folwill, August Zimmerman, Jr., Wm. Hassel, B. Feilchenfeld.

CHICAGO LIVESTOCK.**RECEIPTS.**

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Jan. 18.....	24,308	4,217	52,147	17,465
Tues., Jan. 19.....	10,761	3,302	35,288	10,300
Wed., Jan. 20.....	13,122	2,844	25,922	20,438
Thur., Jan. 21.....	10,089	4,909	45,326	13,037
Fri., Jan. 22.....	3,247	905	24,081	7,954
Sat., Jan. 23.....	479	502	2,012	212
Total last week.....	62,006	16,739	184,776	69,409
Previous week.....	68,528	14,633	202,311	106,161
Year ago.....	60,096	15,311	235,600	72,776
Two years ago.....	60,493	9,953	283,821	91,580

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Jan. 18.....	4,900	478	14,081	4,597
Tues., Jan. 19.....	3,354	8	8,319	6,550
Wed., Jan. 20.....	4,095	106	4,916	6,311
Thur., Jan. 21.....	2,936	178	11,501	5,386
Fri., Jan. 22.....	2,245	185	13,619	4,743
Sat., Jan. 23.....	430	11	2,057	231
Total last week.....	18,020	1,056	54,493	27,818
Previous week.....	21,197	1,381	56,895	29,582
Year ago.....	21,253	1,425	77,975	17,870
Two years ago.....	22,930	1,243	94,314	35,125

Receipts at Chicago Stock Yards thus far this year to January 23, with comparative totals:

	1925.	1926.
Cattle.....	218,740	242,700
Calves.....	36,063	50,916
Hogs.....	905,104	1,099,167
Sheep.....	293,390	257,716

Combined weekly hog receipts at eleven markets for week ending January 23, with comparisons:

	Week.	Year to date.
Week ending January 23.....	433,000	2,255,000
Previous week.....	740,000	
1925.....	849,000	3,436,000
1924.....	965,000	3,621,000
1923.....	832,000	3,277,000
1922.....	652,000	2,610,000

Combined receipts at seven markets for the week ending January 23, with comparisons:

	Cattle.	Hogs.	Sheep.
Week ending Jan. 23.....	6,000	46,000	9,000
Previous week.....	6,000	52,000	11,000
1925.....	5,000	62,000	16,000
1924.....	5,000	67,000	8,000
1923.....	6,000	52,000	7,000
1922.....	5,000	55,000	13,000
1921.....	5,000	54,000	4,000

Combined receipts at seven points for 1925 to January, 1926, with comparisons:

	Cattle.	Hogs.	Sheep.
1926.....	284,000	722,000	261,000
1925.....	296,000	827,000	321,000
1924.....	255,000	933,000	246,000
1923.....	259,000	1,054,000	268,000
1922.....	261,000	911,000	276,000
1921.....	231,000	747,000	276,000

*Calves at Omaha, St. Louis and St. Joseph counted as cattle.

Chicago Stock Yards receipts average weight and top and average prices for hogs, with comparisons:

	Average Number weight received.	Prices— lbs. Top. Average.
*This week.....	184,800	245 \$13.25 \$12.05
Previous week.....	202,211	243 12.85 11.75
1925.....	235,609	228 11.05 10.35
1924.....	283,821	229 7.35 7.10
1923.....	233,054	230 8.85 8.15
1922.....	206,811	230 9.30 8.65
1921.....	219,714	231 10.35 9.35
Av. 1921-1925.....	235,800	231 \$ 9.40 \$ 8.70

*Receipts and average weights for week ending January 23, 1926, unofficial.

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
*Week ending Jan. 23.....	\$ 9.50	\$12.05	\$ 8.35	\$14.95
Previous week.....	9.70	11.75	8.25	15.50
1925.....	8.85	10.35	9.20	18.30
1924.....	9.25	7.10	7.05	13.40
1923.....	9.15	8.15	7.60	13.90
1922.....	7.10	8.65	7.00	13.30
1921.....	8.25	9.35	5.00	10.50
Av. 1921-1925.....	\$ 8.50	\$ 8.70	\$ 7.30	\$13.90

Following is given the net supply of cattle, hogs and sheep for packers at the Chicago Stock Yards:

	Cattle.	Hogs.	Sheep.
*Week ending Jan. 23.....	44,800	129,800	41,900
Previous week.....	47,326	145,346	70,679
1925.....	39,338	157,634	54,411
1924.....	37,343	189,507	56,455
1923.....	36,834	149,436	56,870

*Saturday, Jan. 23, estimated.

Chicago packers' hog slaughters for the week ending Jan. 23, 1926:

Armour & Co.....	13,000
Anglo-American.....	5,000
Swift & Co.....	13,900
Hammond & Co.....	9,000
Morris & Co.....	4,000
Wilson & Co.....	15,200
Boyd-Lunham.....	9,200
Western Packing Co.....	9,300
Roberts & Oake.....	9,000
Miller & Hart.....	6,400
Independent Packing Co.....	2,700
Brennan Packing Co.....	6,700
Agar Packing Co.....	2,900
Others.....	25,900
Total.....	134,800
Previous week.....	150,400
Year ago.....	185,100
1924.....	166,200
1923.....	160,800

(For Chicago livestock prices see page 36.)

Chicago Provision Markets

Reported by THE NATIONAL PROVISIONER DAILY MARKET SERVICE

CASH PRICES.

Based on Actual Cargot Trading, Thursday,
January 28, 1926.

Green Meats.

Regular Hams—	
8-10 lbs. avg.	@24½
10-12 lbs. avg.	@23½
12-14 lbs. avg.	@22½
14-16 lbs. avg.	@22½
16-18 lbs. avg.	@21½
18-20 lbs. avg.	@21½
Skinned Hams—	
14-16 lbs. avg.	@23½
16-18 lbs. avg.	@22½
18-20 lbs. avg.	@21½
20-22 lbs. avg.	@18½
22-24 lbs. avg.	@17½
24-26 lbs. avg.	@17½
26-30 lbs. avg.	@16½
Pienics—	
4-6 lbs. avg.	@15½
6-8 lbs. avg.	@14½
8-10 lbs. avg.	@13½
10-12 lbs. avg.	@13½
12-14 lbs. avg.	@13
Bellies—(Square cut and seedless)	
6-8 lbs. avg.	@27½
8-10 lbs. avg.	@26½
10-12 lbs. avg.	@23½
12-14 lbs. avg.	@20½
14-16 lbs. avg.	@19½

Pickled Meats.

Regular Hams—	
8-10 lbs. avg.	@24
10-12 lbs. avg.	@23½
12-14 lbs. avg.	@23
14-16 lbs. avg.	@22½
16-18 lbs. avg.	@22½
18-20 lbs. avg.	@22½
Boiling Hams—(house run)	
16-18 lbs. avg.	@23
18-20 lbs. avg.	@23
20-22 lbs. avg.	@23
Skinned Hams—	
14-16 lbs. avg.	@23½
16-18 lbs. avg.	@22½
18-20 lbs. avg.	@21
20-22 lbs. avg.	@18½
22-24 lbs. avg.	@17½
24-26 lbs. avg.	@17
26-30 lbs. avg.	@16½
Pienics—	
4-6 lbs. avg.	@16
6-8 lbs. avg.	@15
8-10 lbs. avg.	@14½
10-12 lbs. avg.	@14
12-14 lbs. avg.	@13½
Bellies—(square cut and seedless)	
6-8 lbs. avg.	@26½
8-10 lbs. avg.	@25
10-12 lbs. avg.	@21½
12-14 lbs. avg.	@19½
14-16 lbs. avg.	@18½

Dry Salt Meats.

Extra short clears, 35/45	@15½
Extra short ribs, 35/45	@15½
Regular plates, 6-8	@13
Clear plates, 4-6	@12½
Jowl butts	@11½
Fat Backs—	
8-10 lbs. avg.	@11½
10-12 lbs. avg.	@12½
12-14 lbs. avg.	@13½
14-16 lbs. avg.	@14½
16-18 lbs. avg.	@15
18-20 lbs. avg.	@15½
20-25 lbs. avg.	@15½
Clear Bellies—	
14-16 lbs. avg.	@17½
16-18 lbs. avg.	@17
18-20 lbs. avg.	@16½
20-25 lbs. avg.	@16½
25-30 lbs. avg.	@16½
30-35 lbs. avg.	@16½
35-40 lbs. avg.	@16½
40-50 lbs. avg.	@15½

FUTURE PRICES.

Official Board of Trade Range of Prices.

SATURDAY, JANUARY 23, 1926.

	Open.	High.	Low.	Close.
LARD—				
Jan.	15.12½	15.15	14.97½	15.00
Mar.	15.55	15.55	15.32½	15.40
July	15.65	15.65	15.50	15.52½
CLEAR BELLIES—				
Jan.				16.87½
May				17.00
SHORT RIBS—				
Jan.				15.75
May	16.20	16.20	16.20	16.20

MONDAY, JANUARY 25, 1926.

	Open.	High.	Low.	Close.
LARD—				
Jan.	15.10	15.12½	14.92½	15.12½
Mar.	15.30	15.32½	15.15	15.32½
July	15.50-45	15.52½	15.32½	15.50
July	15.57½	15.67½	15.50	15.67½
CLEAR BELLIES—				
Jan.				16.87½n
May	17.00	17.05	17.00	17.05
July				17.25b
SHORT RIBS—				
Jan.				15.87½n
May				16.25-27½b
July				16.40n

TUESDAY, JANUARY 26, 1926.

	Open.	High.	Low.	Close.
LARD—				
Jan.	15.12½	15.17½	15.10	15.10ax
Mar.	15.32½	15.35	15.30	15.30ax
May	15.52½	15.55	15.47½	15.47½
July				15.62½-65ax
CLEAR BELLIES—				
Jan.				16.87½
May	17.05	17.10	17.05	17.10b
July				17.30n
SHORT RIBS—				
Jan.				15.87½n
May				16.32½b
July				16.45n

WEDNESDAY, JANUARY 27, 1926.

	Open.	High.	Low.	Close.
LARD—				
Jan.	15.10	15.10	15.00-02½	15.05
Mar.	15.22½	15.25	15.20	15.25ax
May	15.47½	15.47½	15.37½-40	15.42½b
July	15.57½	15.62½	15.57½	15.60b
CLEAR BELLIES—				
Jan.				16.87½n
May	17.00	17.00	17.00	17.00
July				17.25n
SHORT RIBS—				
Jan.				16.00n
May	16.30	16.30	16.25	16.25ax
July				16.40n

THURSDAY, JANUARY 28, 1926.

	Open.	High.	Low.	Close.
LARD—				
Jan.	15.02½	15.12½	14.97½	15.12½b
Mar.	15.20	15.30	15.20	15.30b
May	15.35-37½	15.50	15.32½	15.50b
July	15.55	15.70	15.50	15.70
CLEAR BELLIES—				
Jan.				16.87½n
May				17.05b
July				17.25
SHORT RIBS—				
Jan.				16.12½b
May				16.30b
July				16.45n

FRIDAY, JANUARY 29, 1926.

	Open.	High.	Low.	Close.
LARD—				
Jan.	15.17½	15.22½	15.12½	15.20
Mar.	15.25	15.25	15.25	15.25b
May	15.52½-55	15.60	15.47½	15.47½ax
July	15.70	15.75	15.60	15.65ax
CLEAR BELLIES—				
Jan.				16.87½n
May	17.10	17.15	17.10	17.15
July				17.30n
SHORT RIBS—				
Jan.				16.20b
May	16.25	16.30	16.20	16.30
July				16.45n

CHICAGO HOG PURCHASES.

Purchases of hogs by Chicago packers for the week ending Thursday, January 28, 1926, with comparisons, were as follows:

	Week ending Jan. 28.	Prev. week.	Cor. week. 1925.
Armour & Co.	13,508	12,229	14,310
Anglo-Amer. Prov. Co.	5,091	6,792	8,982
Swift & Co.	12,054	15,296	17,298
G. H. Hammond Co.	5,431	6,314	10,501
Morris & Co.	11,173	10,660	12,835
Wilson & Co.	14,767	17,570	11,444
Royd-Latham Co.	7,617	9,188	9,338
Western Pkg. & Prov. Co.	9,819	7,160	9,500
Roberts & Oake	8,204	7,885	8,755
Miller & Hart	5,547	7,274	5,780
Independent Packing Co.	4,100	1,600	6,020
Brennan Packing Co.	5,708	6,120	6,509
Agar Packing Co.	2,385	2,600	1,441
Total	86,001	110,688	122,713

CHICAGO RETAIL FRESH MEATS.

Beef.

	No. 1.	No. 2.	No. 3.
Rib roast, heavy end	30	25	12
Rib roast, light end	40	30	20
Chuck roast	28	20	14
Steaks, round	45	35	20
Steaks, sirloin, first cut	45	35	22
Steaks, porterhouse	65	40	25
Steaks, flank	28	25	18
Beef stew, chuck	30	18	12½
Corned briskets, boneless	24	22	18
Corned plates	16	12	10
Corned rumps, boneless	25	22	18

Lamb.

	Good.	Com.
Hindquarters	40	21
Legs	45	28
Stews	12½	10
Chops, shoulder	24	10
Chops, rib and loin	60	..

Mutton.

Legs	24	..
Stew	10	..
Shoulders	16	..
Chops, rib and loin	30	..

Pork.

Loins, whole, 8@10 avg.	28	@30
Loins, whole, 10@12 avg.	26	@27
Loins, whole, 12@14 avg.	25	@26
Loins, whole, 14 and over	23	@24
Chops	..	@32
Shoulders	..	@22
Butts	..	@25
Spareribs	..	@25
Hocks	..	@14
Leaf lard, unrendered	..	@22

Veal.

Hindquarters	28	@38
Forequarters	18	@24
Legs	24	@35
Breasts	14	@18
Shoulders	12	@24
Cutlets	..	@50
Rib and loin chops	..	@40

Butchers' Offal.

Suet	..	@ 6
Shop fat	..	@ 8
Bones, per 100 lbs.	..	@60
Calf skins	..	@10
Kips	..	@15
Deacons	..	@12

CURING MATERIALS.

	Bbls.	Backs.
Nitrite of Soda, 1. c. l. Chicago	10½	..
Double refined saltpetre, gran., 1. c. l.	6	6½
Crystals	8	7½
Double refined nitrate of soda, f. o. b. N. Y. & St. S., carloads	3½	3½
Less than carloads, granulated	4½	4
Crystals	5½	5
Keps, 100@130 lbs., 1c more
Picric acid, in carloads, powdered, in bbls. 9	..	8½
Crystal to powdered, in bbls., in 5-ton lots or more	9½	9½
In bbls. in less than 5-ton lots	9½	10
Borax, carloads, powdered, in bbls.	5	4½
In ton lots, gran. or powdered, in bbls.	5½	5
Salt—		
Granulated, car lots, per ton, f.o.b. Chicago, bulk	..	\$ 7.40
Medium, car lots, per ton, f.o.b. Chicago, bulk	..	9.10
Rock, car lots, per ton, f.o.b. Chicago	..	7.80
Sugar—		
Raw sugar, 96 basis	..	@4.25
Second sugar, 90 basis	..	@4.15
Syrup, testing 63 and 65 combined sucrose, and invert	..	@31½
Standard granulated f.o.b. refiners (2%)	..	@5.40
Plantation granulated f.o.b. New Orleans less (2%)	..	@5.20

PURE VINEGARS

A. P. CALLAHAN & COMPANY

2407 SOUTH LA SALLE STREET

CHICAGO, ILL.

H. G. S.

Packing House White Paint

Harry G. Sargent Paint Co.

502 Mass. Ave., INDIANAPOLIS, IND.

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.

	Week ending Jan. 30.	Cor. week, 1925.
Prime native steers.....	18 @20	19 @20
Good native steers.....	16 @18	18 @18 1/2
Medium steers.....	12 @16	14 @16
Heifers, good.....	13 @18	13 @18
Cows.....	9 @13	7 @11
Hind quarters, choice.....	26 @26	27 @27
Fore quarters, choice.....	18 @18	15 @15

Beef Cuts.

Steer Loins, No. 1.....	@35	@32
Steer Loins, No. 2.....	@28	@30
Steer Short Loins, No. 1.....	@45	@45
Steer Short Loins, No. 2.....	@35	@40
Steer Loin Ends (hips).....	@26	@24
Steer Loin Ends, No. 2.....	@25	@24
Cow Loins.....	@19	@20
Cow Short Loins.....	@18	@30
Cow Loin Ends (hips).....	@16	@18
Steer Ribs, No. 1.....	@27	@23
Steer Ribs, No. 2.....	@26	@23
Cow Ribs, No. 1.....	@18	@23
Cow Ribs, No. 2.....	@18	@18
Cow Ribs, No. 3.....	@11	@11
Steer Rounds, No. 1.....	@15 1/2	@14
Steer Rounds, No. 2.....	@15	@13 1/2
Steer Chucks, No. 1.....	@12	@12
Steer Chucks, No. 2.....	@12 1/2	@12 1/2
Cow Rounds.....	@12	@11
Cow Chucks.....	@10 1/2	@8
Steer Plates.....	@13 1/2	@10
Medium Plates.....	9 1/2 @20	9 1/2 @20
Briskets, No. 1.....	@14	@12
Briskets, No. 2.....	@10 1/2	@7
Steer Navel Ends.....	@8 1/2	@5
Cow Navel Ends.....	@8 1/2	@5
Fore Shanks.....	@6	@5 1/2
Hind Shanks.....	@6	@5 1/2
Rolls.....	@20	@20
Strip Loins, No. 1, boneless.....	@45	@55
Strip Loins, No. 2.....	@40	@50
Strip Loins, No. 3.....	@40	@40
Sirloin Butts, No. 1.....	@28	@28
Sirloin Butts, No. 2.....	@20	@20
Sirloin Butts, No. 3.....	@15	@15
Beef Tenderloins, No. 1.....	@70	@75
Beef Tenderloins, No. 2.....	@65	@65
Rump Butts.....	@18	@17
Flank Steaks.....	@18	@17
Shoulder Clods.....	@15	@15
Hanging Tenderloins.....	@10	@10

Beef Products.

Brains, per lb.....	10 1/2 @11 1/2	9 @10
Hearts.....	29 @30	29 @30
Tongues.....	29 @30	29 @30
Sweetbreads.....	11 @11	10 @11
Ox-Tail, per lb.....	4 @4	4 @4
Fresh Tripe, plain.....	10 1/2 @14	9 @10
Fresh Tripe, H. C.....	10 1/2 @14	9 @10
Livers.....	10 1/2 @14	9 @10
Kidneys, per lb.....	10 1/2 @10	8 @8

Veal.

Choice Carcass.....	20 @22	17 @19
Good Carcass.....	17 @19	14 @16
Good Saddle.....	22 @30	18 @24
Good Backs.....	12 @14	12 @14
Medium Backs.....	12 @12	6 @8

Veal Products.

Brains, each.....	14 @15	9 @11
Sweetbreads.....	58 @60	52 @60
Calf Livers.....	40 @40	35 @37

Lamb.

Choice Lambs.....	@29	@28
Medium Lambs.....	@26	@26
Choice Saddle.....	@30	@28
Medium Saddle.....	@28	@28
Choice Fores.....	@23	@24
Medium Fores.....	@22	@22
Lamb Fries, per lb.....	@32	31 @32
Lamb Tongue.....	@13	@13
Lamb Kidneys, per lb.....	@25	@25

Mutton.

Heavy Sheep.....	@13	@12
Light Sheep.....	@16	@16
Heavy Saddle.....	@15	@14
Light Saddle.....	@18	@18
Heavy Fores.....	@19	@18
Light Fores.....	@14	@14
Mutton Legs.....	@20	@21
Mutton Loins.....	@15	@14
Mutton Stew.....	@12	@10
Sheep Tongues, each.....	@13	@10
Sheep Heads, each.....	@10	@10

Fresh Pork, Etc.

Dressed Hogs.....	@25	@15
Pork Loins, 8@10 lbs. avg.....	@25	@17 1/2
Hams.....	@20	@20
Belles.....	@22	@22
Casas.....	@18 1/2	@13 1/2
Skinned Shoulders.....	16 @50	16 @44
Tenderloins.....	48 @50	44 @44
Spare Ribs.....	15 1/2 @10 1/2	11 @11
Leaf Lard.....	@16	@16
Back Fat.....	@17	@16
Butts.....	@14	@15 1/2
Hocks.....	@16	@12 1/2
Tails.....	@20	@11
Neck Bones.....	5 @6	4 @4
Tail Bones.....	@12	@14
Slip Bones.....	@9	6 @8
Blade Bones.....	@15	8 @8 1/2
Pigs' Feet.....	@8	5 @5
Kidneys, per lb.....	@10	8 @8
Livers.....	@15	6 @7
Brains.....	@14	8 @8
Ears.....	@11	8 @8
Snouts.....	@8	6 1/2 @6 1/2
Heads.....	@10	8 @8

DOMESTIC SAUSAGE.

Fancy pork sausage, in 1-lb. carton.....	@29
Country style sausage, fresh in bulk.....	@22
Country style sausage, fresh in bulk.....	@15
Country style sausage, smoked.....	@24
Mixed sausage, fresh.....	@17
Frankfurts in pork casings.....	@19
Frankfurts in sheep casings.....	@21
Bologna in beef bungs, choice.....	@17
Bologna in beef middles, choice.....	@18
Bologna in cloth, paraffined, choice.....	@15
Liver sausage in hog bungs.....	@23
Liver sausage in beef rounds.....	@14
Head cheese.....	@15
New England luncheon specialty.....	@27
Liberty luncheon specialty.....	@19
Mixed luncheon specialty.....	@19
Tongue sausage.....	@25
Blind sausage.....	@10
Polish sausage.....	@17
Scuse.....	@18

DRY SAUSAGE.

Cervelat, choice, in hog bungs.....	@52
Cervelat, new condition, in hog bungs.....	@22
Cervelat, new condition, in beef middles.....	@25
Thuringer Cervelat.....	@32
Farmer.....	@30
Holsteiner.....	@30
B. C. Salami.....	@50
Milano Salami, choice, in hog bungs.....	@50
B. C. Salami, new condition.....	@26
Frisses, choice, in hog middles.....	@43
Genoa style Salami.....	@56
Paprika.....	@25
Moriadella, new condition.....	@25
Capicola.....	@54
Italian style hams.....	@44
Virginia style hams.....	@44

SAUSAGE IN OIL.

Bologna style sausage in beef rounds—	
Small tins, 2 to crate.....	\$6.50
Large tins, 1 to crate.....	7.50
Frankfurt style sausage in sheep casings—	
Small tins, 2 to crate.....	8.00
Large tins, 1 to crate.....	9.00
Frankfurt style sausage in pork casings—	
Small tins, 2 to crate.....	7.00
Large tins, 1 to crate.....	8.00
Smoked link sausage in pork casings—	
Small tins, 2 to crate.....	7.00
Large tins, 1 to crate.....	8.00

SAUSAGE MATERIALS.

Regular pork trimmings.....	11 1/2 @12
Special lean pork trimmings.....	17 @17 1/2
Extra lean pork trimmings.....	18 1/2 @19
Neck bone pork trimmings.....	@14
Pork cheek meat.....	10 @10 1/2
Pork hearts.....	10 @10 1/2
Fancy boneless hunk meat (heavy).....	11 1/2 @12
Boneless chucks.....	10 1/2 @11
Shank meat.....	9 1/2 @10
No. 1 beef trimmings.....	9 1/2 @9 1/2
Beef hearts.....	8 @8 1/2
Beef cheeks, trimmed.....	8 @8 1/2
Dr. canner cows, 300 lbs. and up.....	8 @8
Dr. cutters, 400 lbs. and up.....	8 @8 1/2
Dr. bologna bulls, 500-700 lbs.....	8 @8 1/2
Beef tripe.....	16 @16 1/2

(These are prices to wholesalers, on material packed in new sack barrels for shipment.)

SAUSAGE CASINGS.

Beef rounds, domestic, 180 sets per tierce, per set.....	@17
Beef rounds, domestic, 140 sets per tierce, per set.....	@25
Beef rounds, export, 225 sets per tierce, per set.....	@31
Beef middles, 110 sets per tierce, per set.....	@1.65
Beef bungs, No. 1, 400 pieces per tierce, per piece.....	@20
Beef bungs, No. 2, 400 pieces per tierce, per piece.....	@14
Beef weasands, No. 1, per piece.....	@16
Beef weasands, No. 2, per piece.....	8 @8
Beef bladders, small, per dozen.....	@1.45
Beef bladders, medium, per dozen.....	@1.85
Beef bladders, large, per dozen.....	@2.25
Hog casings, medium, per bbl. 100 lbs.....	@28.00
Hog casings, narrow, per lb. f. o. b.....	@17
Hog middles, without cap, per set.....	@20
Hog middles, with cap, per set.....	@24
Hog bungs, export.....	@14
Hog bungs, large prime.....	@20
Hog bungs, medium.....	@14
Hog bungs, small prime.....	@14
Hog bungs, narrow.....	@6
Hog stomachs, per piece.....	9 @9

VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl.....	14.00
Honeycomb tripe, 200-lb. bbl.....	16.00
Pocket honeycomb tripe, 200-lb. bbl.....	18.00
Pork feet, 200-lb. bbl.....	17.50
Pork tongues, 200-lb. bbl.....	63.00
Lamb tongues, long cut, 200-lb. bbl.....	42.00
Lamb tongues, short cut, 200-lb. bbl.....	51.00

BARRELED PORK AND BEEF.

Mess pork, regular.....	34.00
Family back pork, 20 to 34 pieces.....	37.00
Family back pork, 35 to 45 pieces.....	38.00
Clear back pork, 40 to 50 pieces.....	35.50
Clear plate pork, 25 to 35 pieces.....	28.50
Clear plate pork, 35 to 45 pieces.....	27.50
Brisket pork.....	27.50
Plate beef.....	25.00
Extra plate beef, 200 lb. bbls.....	25.00

COOPERAGE.

Ash pork barrels, black iron hoops.....	\$1.80 @1.85
Oak pork barrels, black iron hoops.....	2.00 @2.05
Ash pork barrels, galv. iron hoops.....	2.00 @2.05
White oak ham tierces.....	2.37 1/2 @2.40
Red oak ham tierces.....	2.57 1/2 @2.62 1/2
White oak lard tierces.....	2.57 1/2 @2.62 1/2

OLEOMARGARINE.

Highest grade natural color animal fat margarine in 1 lb. cartons, rolls or prints, f.o.b. Chicago.....	@26
White animal fat margarine in 1 lb. cartons, rolls or prints, f. o. b. Chicago.....	@22 1/2
Nut margarine, 1 lb. cartons, f. o. b. Chicago (30 and 60 lb. solid packed tubs, 1c per lb. less).....	@22
Pastry oleomargarine, 60-lb. tubs, f.o.b. Chicago.....	@16

DRY SALT MEATS.

Extra short ribs.....	@15 1/2
Extra short ribs.....	@15 1/2
Short clear middles, 60-lb. avg.....	@17
Clear bellies, 14@16 lbs.....	@17
Clear bellies, 18@20 lbs.....	@17 1/2
Clear bellies, 25@30 lbs.....	@16 1/2
Rib bellies, 25@30 lbs.....	@16 1/2
Fat backs, 10@12 lbs.....	@12 1/2
Fat backs, 12@14 lbs.....	@12 1/2
Fat backs, 14@16 lbs.....	@14 1/2
Regular plates.....	@12 1/2
Butts.....	@11 1/2

WHOLESALE SMOKED MEATS.

Regular hams, fancy, 14@16 lbs.....	@30
Skinned hams, fancy, 16@18 lbs.....	@31
Standard regular hams, 12@16 lbs.....	28 1/2 @29 1/2
Picnics, 6@8 lbs.....	@20 1/2
Standard bacon, 4@8 lbs.....	34 @38
Standard bacon, 10@12 lbs.....	29 @33
Standard bacon, 12@14 lbs.....	26 1/2 @31
Standard bacon strips, 6@7 lbs.....	27 @28
Cooked hams, choice, skin on, surplus fat off, smoked.....	@41
Cooked hams, choice, skinned, surplus fat off.....	@41
Cooked hams, choice, skinned, surplus fat off.....	@43
Cooked picnics, skin on; surplus fat off.....	@29
Cooked picnics, skinned; surplus fat off.....	@30
Cooked loin roll, smoked.....	@43

ANIMAL OILS.

Prime lard oil.....	17 1/2 @17 1/2
Extra winter strained.....	14 1/2 @14 1/2
Extra lard oil.....	13 1/2 @14 1/2
Extra No. 1 lard.....	13 @13 1/2
No. 2 lard oil.....	12 1/2 @13 1/2
Pure neatfoot oil.....	16 1/2 @17
Extra neatfoot oil.....	13 @13 1/2
No. 1 neatfoot oil.....	12 1/2 @13
Acidless tallow oil.....	12 @12 1/2

LARD (Unrefined).

Prime, steam, cash tierces.....	@15.10
Prime, steam, loose.....	@14.30
Leaf, raw.....	@14.12
Neutral lard.....	@17.25

LARD (Refined).

Pure lard, kettle rendered, per lb.....	@15.00
Pure lard, tierces.....	@15.25
Compound.....	@13.00

OLEO OIL AND STEARINE.

Oleo oil, extra.....	12 1/2 @13
Oleo stock.....	12 1/2 @13
Prime No. 2 oleo oil.....	11 1/2 @12
No. 3 oleo oil.....	11 @11 1/2
Prime oleo stearine, edible.....	12 1/2 @12 1/2

TALLOWES AND GREASES.

Edible tallow, under 2% acid, 45 titre.....	10 1/2 @10 1/2
Prime PKra. tallow.....	10 @10 1/2
No. 1 tallow, basis 10% f.f.a., 42 titre.....	9 1/2 @9 1/2
No. 2 tallow, basis 10% f.f.a., 42 titre.....	8 1/2 @8 1/2
Choice white grease, max. 4% acid, 40 titre.....	10 @10 1/2
Chicago.....	10 @10 1/2
B-White grease, max. 5% acid.....	9 @9 1/2
Yellow grease, 12-15 f.f.a.....	8 1/2 @9
Brown grease, 40 f.f.a.....	8 1/2 @8 1/2

VEGETABLE OILS.

Crude cotton seed oil—in tanks f.o.b. Valley points.....	9 1/2 @9 1/2
Yellow deodorized, in bbls, c.a.f. Chicago.....	12 1/2 @13
Yellow deodorized, in bbls.....	12 1/2 @12 1/2
Soap stock, 50% f.f.a. basis, f.o.b. mills.....	2 1/2 @2 1/2
Corn oil in tanks, f.o.b. mills.....	9 @9 1/2
Soya bean oil, seller's tanks f.o.b. coast.....	11 @11 1/2
Coconut oil, seller's tank, f.o.b. coast.....	9 1/2 @10 1/2
Refined in bbls, c.a.f. Chicago, nom.....	13 1/2 @14

FERTILIZERS.

Blood, unground and ground.....	4.00 @4.25
Hofmuller.....	3.15 @3.25
Ground tankage, 10 to 12%.....	3.25 @3.35
Ground tankage, 6 to 9%.....	2.85 @3.15
Crushed and unground tankage.....	2.75 @3.10
Ground raw bone per ton.....	30.00 @34.00
Ground steam bone per ton.....	28.00 @28.00
Unground steam bone per ton.....	25.00 @25.00
Unground bone tankage per ton.....	19.00 @24.00

HORNS, HOOFS AND BONES.

No. 1 horns, 75 lbs. average.....	2.75 @2.85
No. 2 horns, 40 lb. average.....	1.90 @2.05
No. 3 horns.....	1.25 @1.40
Horns, black and striped.....	35.00 @50.00
Horns, white.....	70.00 @75.00
Round shin bones, heavies.....	95.00 @100.00
Round shin bones, lights and med.....	55.00 @55.00
Heavy flats.....	50.00 @55.00
Light flats.....	45.00 @50.00
Thigh bones, heavies.....	95.00 @100.00
Thigh bones, lights and med.....	50.00 @50.00

Note—These quotations apply to No. 1 product, which must be asserted, free from grease spots and cracks, hard and clean, uniform as to cut and weight. Packed in double bags and carload lots. Quotations on unselected stock will be found in "Packinghouse By-Products Markets" reports on another page.

Retail Section

Cooling the Meat Market Use of Brine Spray in Ice Box Gives Excellent Results

Keeping his ice box at the proper temperature is a problem that should be given careful attention by the retailer.

There is too much money tied up inside the cooler to take any chances on spoilage or waste due to poor refrigeration. If something goes wrong he not only loses money on his meats, but there is a big chance of losing trade because of unsatisfactory meats.

In previous articles in this series, written for THE NATIONAL PROVISIONER by a refrigerating expert, cooling by means of ammonia compressors and coils was thoroughly gone into.

In the following article, a different kind of mechanical cooling is described—the brine spray system. It cools the box by bringing the air in direct contact with cold brine in the form of spray. By this means the meats in the cooler are kept cold and a very good air circulation is set up.

The principles of shop refrigeration were outlined in the first two articles in this series, which appeared in THE NATIONAL PROVISIONER of Mar. 21 and April 4, 1925.

In the third, in the issue of April 18, the construction of the cooler was taken up. The discussion of the ice bunker was begun in the issue of May 2, and was continued in the May 16 issue. Dry air refrigeration was taken up in the sixth article, in the issue of May 30. Mechanical refrigeration was the subject of the seventh of the series, in the issue of June 13.

In the issue of July 25, the discussion of the part time plant was begun, and was continued in the ninth installment in the August 8 issue. The automatic plant was taken up in the issue of Aug. 22.

The brine system of cooling was the topic of the eleventh article, in the issue of Sept. 5, while the 12th, in the issue of Sept. 26, discussed the advantages of mechanical refrigeration.

The refrigerated display case was the subject of the 13th of the series, in the issue of Oct. 17. The ammonia compressor was discussed in the 14th of the series, in the Oct. 24 issue.

Brine hold-over tanks were the subject of the 15th, in the issue of Nov. 21. The piping system was discussed in the Nov. 28 issue.

The use of brine tubes as hold-over tanks was taken up in the 17th, in the issue of Dec. 19, 1925. Another type of hold-over tank was discussed in the issue of Jan. 2, 1926.

The Brine Spray System

By M. W. Stoms.

The most efficient method of cooling is by direct contact between the meats being cooled and the cooling medium used for refrigeration.

This method of cooling is not always possible, of course, nor is it always desirable, since in many cases contact between the cooling medium and the meats would result in the meats being ruined. The direct contact method is the most efficient method of cooling, but being also an undesirable method, the best method to use would then be the one that most nearly approaches the direct contact method without affecting the meats being cooled.

The brine spray method or system does this, since the air in the cooler is cooled by being brought into direct contact with the brine but not in contact with the refrigerative medium, which in most cases is ammonia. The ammonia cools the brine, the brine is sprayed in the coolers and cools the air in the coolers, which in turn cools the ice box and meats by reason of the air circulation set up inside the box.

Cooling With Brine Spray.

The cold brine is brought in direct contact with the air to be cooled by means of spray nozzles through which the brine is forced. In passing through the nozzle the brine is broken up into a fine spray.

Due to the action of the spray and to the temperature difference produced in the air, a rapid circulation of the air in the cooler is secured which causes the meats

to be chilled in a brief space of time.

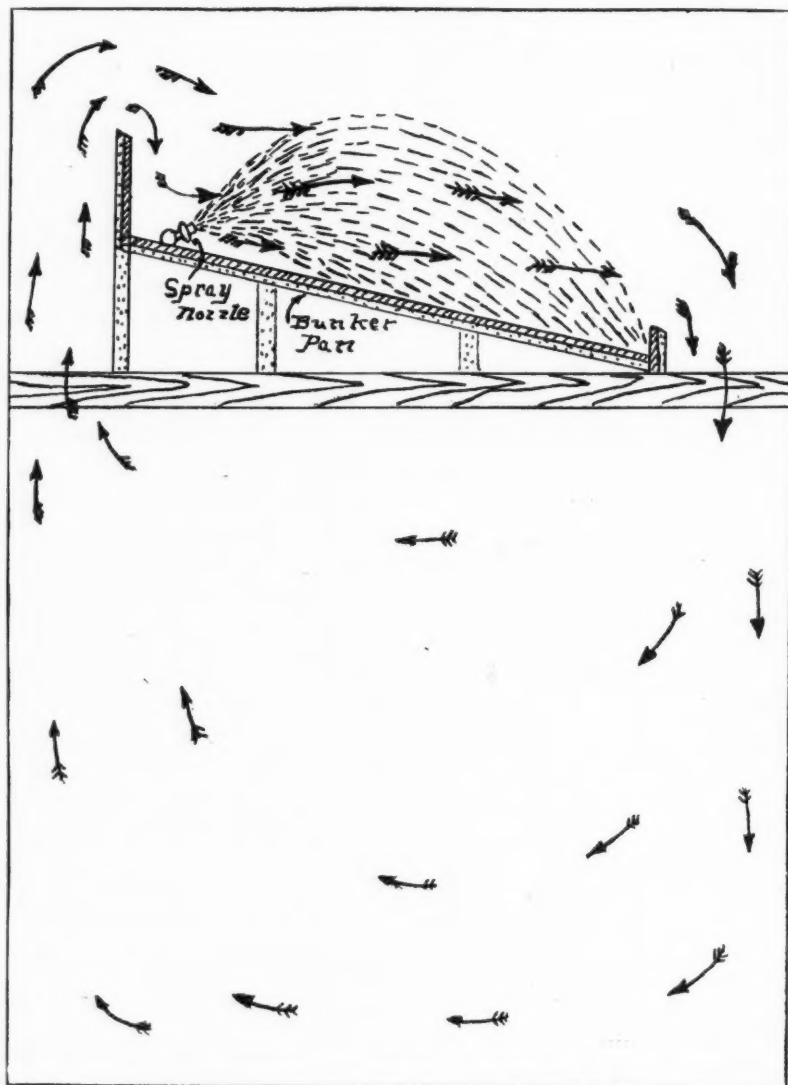
A typical brine spray bunker arrangement is shown on the accompanying diagram. It will be seen that this type of bunker, is provided with baffles and air passages similar to the other bunker arrangement previously shown and explained.

[EDITOR'S NOTE.—Other articles in this series will discuss balancing the refrigerating plant, pipe connections, etc.]

G. T. Hughes has sold his meat market in Grangerfield, Tex., to Robert Lockhart.

G. T. Stephens has sold his Lawrenceburg Meat Company in Lawrenceburg, Tenn., to John W. Scott and A. Craig.

The meat market and grocery stores of J. L. Simms and J. H. White & Co. in Richmond, Mo., have consolidated, and will hereafter be known as Simms-White & Company.



USING BRINE SPRAY IN RETAIL MEAT COOLER.

One of the best ways to provide refrigeration for the retail meat market is by the use of the brine spray system. This method sets up an excellent circulation of air, as indicated by the arrows in the above drawing.

Boost Sausage! Toledo Did It—Why Can't You?

The "eat-more-sausage" campaign conducted by the Toledo Retail Meat Dealers' Association the week of January 11-16, 1926, is reported to have been a great success.

In reporting on the campaign Secretary Weinandy says: "We are pleased with the campaign. We did not go into it so much to make a big noise as we did to give it a try-out. This attempt showed that it can be done. We are going to run similar campaigns on other meats, but just which ones will be chosen has not yet been decided."

Attractive window streamers—printed on white paper with red and blue ink, calling attention to the fact that sausage is tasty, that there is no waste in it, that it is easy to prepare for any meal, that it is seasonable, and that "you will grow stronger and live longer" if you eat sausage—were used in the windows of retail shops throughout the city.

Told Them How Over the Radio.

During the week two radio talks were given, explaining to the housewife the many uses to which she can put the sixty varieties of dry and domestic sausage. When recipes were outlined for the preparation of sausage in different ways, the radio broadcaster went very slowly, so that the listeners could jot down on paper such items as interested them especially.

In these talks it was pointed out to the housewife that she could serve sausage every day for two months, and not serve the same kind twice.

These radio talks, together with many tasty recipes, were printed in the local organ of the Toledo Retail Meat Dealers' Association. This particular number was a "home edition," which went not only to retail meat dealers, but to a large number of their customers as well.

They Educated the Housewives.

Toledo retailers, like meat dealers in most other sections, had heard their customers say so often that they did not know what to have for dinner; that the family was so tired of everything.

So these meat men came to the conclusion that, if meat consumption was to be stimulated, the housewife must be educated to the many meats that were available to her. The first effort was made with sausage, pointing out to the housewife the economy and variety always present in the use of this product, and the many inviting ways she could present it to her family.

This sausage campaign will be followed by others, teaching even experienced housewives how the different meats can be prepared so that the appetite of the tired office worker and business man will never lag. At the same time the retailer will be helping to solve the daily problem which sometimes seems so troublesome to the homemaker.

A systematic, well-managed program of this kind would do a great deal to increase meat consumption in any section.

MR. RETAILER: Something wrong in the shop? Write to Retail Editor, THE NATIONAL PROVISIONER, about it.

Tell Us Your Troubles

In this column the retail meat dealer's questions will be answered.

Address your inquiries to Retail Editor, THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago.

Loss in Cooking Hams

"Ready-to-serve" meats are money-makers for the retailer.

But if you cook your own hams, watch out that you don't lose more in shrinkage than you make in the retail price.

One ham boiler cooked his hams too long and suffered a shrinkage of nearly half the weight! No wonder he lost money!

Read his experience—and THE NATIONAL PROVISIONER'S remedy for it—on the "Practical Points for the Trade" page in this issue.

LOCAL AND PERSONAL.

K. Scharff has sold his City Meat Market in Farnhamville, Ia., to Paul Pearson. C. L. Whitmore has reopened his meat market in Sigourney, Ia.

Ed. Schneider has leased his meat market in Kewauke, Wis., to J. W. Skala.

J. N. Smith has sold his City Meat Market in Humphrey, Nebr., to the Ferene Meat Company.

A new meat market has been opened in New Richland, Minn., by F. A. Rife and Clarence Dokkesven.

William W. Austin has closed his meat market in Filley, Nebr.

B. R. Petrie has sold his Broadway Meat Market in Broken Bow, Nebr., to P. N. Pederson and N. K. Sorenson.

C. A. Gardenhire has installed a meat department in the Leach grocery, 427 S. Summit, Arkansas City, Kans.

A new meat market has been opened in Parma, Ida., by Carl Eisenminger.

A. D. Anderson has purchased the Baxter Meat Market in Red Oak, Ia.

Charles Hackl, M. E. Bartholomew and Deering Scamman have sold their meat

Straight Talks to Retailers

The retail meat trade is just beginning to find out "What's the Matter with the Meat Business?"

It is "taking a tumble to itself!"

It is discovering the difference between a "butcher" and a "meat merchant."

It has been told some very plain truths during the past year or two about its faults and their remedies.

And it likes the medicine!

One of those who have talked "straight from the shoulder" is W. C. Davis, of the U. S. Department of Agriculture, who has studied retail meat trade conditions all over the United States, and whose report in 1925 created a sensation. It also made him one of the most popular men who ever addressed a retailers' convention.

Mr. Davis is writing a series of "Straight Talks to Retailers" for readers of THE NATIONAL PROVISIONER. The next will appear in an early issue. Watch for it.

Can You Answer the Most Important Questions in the Re- tail Meat Business?

IF YOU PAY 14c for a side of beef, what should be the Selling price on Round, Sirloin or Chuck Steak or on any other cut so as to give you 25% GROSS PROFIT? (20% for overhead and 5% net profit.)

CAN YOU ANSWER THIS CORRECTLY?

Let the Retailer Ready Reference answer it for you—take guess work out of your business—sell at Right Prices and know what you are doing.

The Retailer Ready Reference Charts show practically all cuts of meats in 31 charts, all figured out as to different percentages, costs and at a selling price to yield 25% on the sales price and on the cost price, and besides the total is also given.

All Figured Out for You

It has required years of compiling by an experienced practical retailer. Although cuts and percentages vary as to locality, grade of meat or method of cutting, the total result should not vary.

By using these 31 charts in your business you will discover that it is profitable to use a pencil once in a while instead of knife and cleaver.

The price of these 31 charts is so low that you can't afford not to have them.

Sent anywhere upon receipt of \$5.00

For sale by

THE NATIONAL PROVISIONER
Old Colony Bldg. Chicago, Ill.

market, known as Hackl & Co., in Rock Port, Mo., to Mont Cradit and Fred Slater.

Nick Weis has sold his meat market in Dallas, S. D., to L. W. Vasholz.

T. Thorsland has sold his Star Meat Market in Hope, N. D., to Lee Rich.

L. R. Workman has sold his meat market in Brunswick, Nebr., to Archer Burgess.

George Walz has sold his meat market in Hartington, Nebr., to George Goetz.

Charles Gregory has purchased the Snyder meat market in Verdon, Nebr.

A new meat market is soon to be opened in Wahoo, Nebr., by J. F. Obricta.

W. J. Elliott has sold his meat market in Dassel, Minn., to Vern Bach.

Glenn Anderson has sold his interest in the City Meat Market in Plainview, Minn., to his partner, Arno H. Hahn.

A new meat market has been opened in Irwin, Va., by James Lomica.

Harms & Kruse have leased their meat market in Stratton, Colo., to Louis Maser and Michael Swartwood.

New York Section

H. E. Lax, of F. C. Rogers, Philadelphia, with Mrs. Lax, is week-ending at Atlantic City.

G. R. Cain, advertising department, Swift & Company, Chicago, was in New York this week.

George Kern, Jr., of George Kern, Inc., is spending several weeks in Havana and Florida on business.

E. C. Merritt, St. Louis Independent Packing Company, was a visitor on the floor of the Produce Exchange last week.

President Thomas E. Wilson and E. A. Ellendt, of the canned meat department, Wilson & Company, were visitors to the city.

William E. Schenk, one of the seven famous Schenk Brothers, and vice-president of the Columbus Packing Company, Columbus, Ohio, was in New York during the week.

J. P. Harris, of the House of A. Silz, has returned from a sojourn in Miami, Florida, where Mr. Harris says the conditions are getting back to normal. He is of the opinion that the real estate boom is about over, but with the racing season at full height there is still plenty of excitement and many visitors.

Following is a report of the New York City Health Department of the number of pounds of meat, fish, poultry and game seized and destroyed in the City of New York during the week ending January 16, 1926: Meat—Manhattan, 3,073 lbs.; Brooklyn, 605 lbs.; Bronx, 213 lbs.; total, 3,891 lbs. Fish—Manhattan, 2 lbs. Poultry and game—Manhattan, 182 lbs.

Following is a report of the New York City Health Department of the number of pounds of meat, fish, poultry and game seized and destroyed in the City of New York during the week ending January 9, 1926: Meat—Manhattan, 6,612 lbs.; Bronx, 75 lbs.; Richmond, 175 lbs.; total, 6,862 lbs. Fish—Brooklyn, 51 lbs. Poultry and game—Manhattan, 13 lbs.; Brooklyn, 20 lbs.; total, 33 lbs.

A. H. Olton, of William Moland's Sons, Inc., Philadelphia, and formerly of New York, is making a trip to the Barbados, accompanied by Mrs. Olton. They sailed on the S.S. Voltaire from New York on Saturday. This is Mr. Olton's first visit to his old home town, New York, after an absence of some years. His friends gave him a warm welcome and a hearty send-off at the dock as he sailed.

Schechter & Weissman, Inc., 912 2d avenue, Astoria, L. I., trading as S. & W. Market, meat, fish and general food mar-

ket, has been placed in bankruptcy by Leon Dashew, attorney for the creditors. Attorney Dashew reports that as far as he could ascertain the liabilities are approximately \$15,000, with no apparent assets except the store. A meeting of all the known creditors has been called at Mr. Dashew's offices for Jan. 26.

J. J. Maguire, who has for twenty-seven years been traveling as a representative of Armour and Company, has joined the forces of John J. Felin & Company, Inc., as their representative in the New York territory. While with Armour and Company Mr. Maguire spent most of his time in Philadelphia, where he opened the Noble Street branch. From 1917 to 1922 he traveled in India, China, Japan, and in fact all through Asia, where he sold the Armour products.

The Cudahy Packing Company held a general sales meeting at the Hotel Commodore last Saturday. Among those from out of town attending the meeting were Carl Fowler, head of the branch house department, vice-president G. C. Shepard, F. Penne of the law department, J. L. Crowley of the smoked meats department, Don Smith of the branch house department A. Scanlon of the boiled ham department, E. Seaberg of the casings department and Wm. Deising, head of the beef department, the latter of Omaha.

The annual meeting of the Amalgamated Hotel and Restaurant Supply Credit Association was held on Tuesday, January 12, at the meeting room of the New York Credit Mens' Association, 320 Broadway. The following officers were unanimously elected for the year 1926: President, J. A. McHugh, Gotham Hotel Supply Co.; vice-president, W. F. Vossler, R. C. Williams Co.; treasurer, Milton Wertheimer, Waterman & Co.; secretary, Wm. J. Vogler, of Aaron Buchbaum. The membership of the association has more than doubled in the past year.

WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed fresh meats were quoted by the U. S. Bureau of Agricultural Economics at Chicago and three Eastern Markets on Thursday, January 28, 1926, as follows:

Fresh Beef:	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
STEERS (Hvy. Wt. 700 lbs. up):				
Choice	\$17.00@19.00	\$15.00@16.00	\$15.50@17.00
Good	15.00@17.00	14.00@15.00	14.00@15.50
STEERS (Lt. & Med. Wt. 700 lbs. dn.):				
Choice	17.00@19.00	15.50@17.50	16.50@18.00
Good	15.00@17.00	14.00@15.50	14.00@15.50
STEERS (All Weights):				
Medium	13.00@14.00	13.00@14.00	13.00@14.00	13.00@14.00
Common	12.00@13.00	12.00@13.00
COWS:				
Good	13.00@15.00	11.50@12.50	11.50@13.00	11.50@12.50
Medium	12.00@13.00	11.00@11.50	10.00@11.50	10.00@11.00
Common	10.00@12.00	10.00@11.00	9.50@10.00	9.00@10.00
Fresh Veal (1):				
VEALERS:				
Choice	21.00@22.00	22.00@24.00	20.00@21.00
Good	19.00@21.00	21.00@22.00	18.00@19.00
Medium	17.00@19.00	16.00@17.00	18.00@20.00	17.00@18.00
Common	14.00@16.00	15.00@16.00	17.00@18.00
CALF CARCASSES (2):				
Choice	18.00@19.00
Good	16.00@17.00	15.00@16.00
Medium	14.00@15.00	15.00@16.00	14.00@15.00
Common	13.00@14.00	14.00@15.00	12.00@14.00
Fresh Lamb and Mutton:				
LAMB (Lt. & Hvy. Wt., 30-42 lbs.):				
Choice	26.00@28.00	20.00@27.00	26.00@28.00	27.00@28.00
Good	24.00@26.00	25.00@26.00	25.00@26.00	25.00@26.00
LAMB (Med. & Hvy. Wt., 42-55 lbs.):				
Choice	24.00@26.00	25.00@26.00	25.00@26.00
Good	22.00@24.00	24.00@25.00	22.00@24.00
LAMB (All Weights):				
Medium	23.00@25.00	23.00@25.00	23.00@25.00	24.00@25.00
Common	22.00@24.00	23.00@24.00
MUTTON (Hwes):				
Good	14.00@16.00	15.00@17.00	16.00@18.00	17.00@18.00
Medium	12.00@14.00	13.00@15.00	14.00@16.00	15.00@16.00
Common	10.00@12.00	11.00@13.00	13.00@14.00
Fresh Pork Cuts:				
LOINS:				
8-10 lbs. avg.	24.00@25.00	21.50@23.00	23.00@25.00	22.00@24.00
10-12 lb. avg.	23.00@24.00	21.50@23.00	22.00@24.00	21.00@23.00
12-15 lb. avg.	22.00@23.00	20.00@21.00	20.00@22.00	20.00@22.00
15-18 lb. avg.	19.50@20.00	19.00@20.00	19.00@21.00	19.00@21.00
18-20 lb. avg.	19.00@19.50	17.00@18.00	19.00@20.00	18.00@20.00
SHOULDER: N. Y. Style, Skinned.	15.00@17.00	17.00@18.00	17.00@18.00
PIONICS:				
4-6 lb. avg.	14.00@15.00	16.00@17.00
6-8 lb. avg.	16.00@17.00	17.00@17.50	16.00@17.00
BUTTS: Boston Style	19.00@21.00	21.00@23.00	20.00@22.00
SPARE RIBS: Half Sheets	15.00@16.00
TRIMMINGS:				
Regular	10.50@11.50
Lean	16.00@17.00

(1) Includes "skin on" at New York and Chicago. (2) Includes sides at Boston and Philadelphia.

Among the Master Butchers

The improvements in the meat trade as compared with other lines of industry during the last twenty-five years was the gist of a very interesting talk given by G. R. Gibbons of Armour & Company's Tenth Avenue Branch at the meeting of Ye Olde New York Branch, New York State Association, National Retail Meat Dealers, on Tuesday evening of last week.

Probably the most important point in Mr. Gibbons' talk was the fact that owing to the large crop of corn the farmer had on hand being fed to the animals in large quantities, pork would come in heavier, and would be of better quality because of the better feeding. He said that inasmuch as the East had become accustomed to the lighter weights, it would be advisable for the butcher to know the conditions and be prepared. As the case of pork, all meats would be affected in much the same way. Mr. Gibbons' talk was well received, the members appreciating receiving the information in advance.

A resolution was introduced by Herman Kirschbaum that Congressman Celler be requested to continue his work on the im-

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 exclusively, don't you think it worth while for you to investigate?

Write for full particulars on this celebrated product

Unequaled for Flavoring in All Meat Products

The Woolson Spice Company

Toledo, Ohio

"Spices Ground Up to a Certain Standard—Not Down to a Certain Price"

No. 4

migration bill. Other routine matters were discussed.

The snowball, which started rolling down the hill when the seven branches of the Master Butchers in Greater New York decided to hold a large inter-branch ball, is nearing the bottom. With each roll of the little ball it has grown larger and larger, until now it looks as though all of the "Who's Who" in butchery will be at the Astor Hotel on Sunday, January 31, to participate in the gala event. The sale of tickets has exceeded all expectations. State Chairman Fred Hirsch and his able assistants have spared neither time nor energy. Every detail has received careful attention. The Perfection Shortening Machine Company have started their New York campaign with a donation of one of the new machines, formerly manufactured under the name of the Bee Bee fat rendering machine, to the Master Butchers Association for disposal as they see fit at the big inter-branch dinner and dance. The machine will be on display.

Retailer's Wife on Radio.

Mrs. Minnie L. Bauer, wife of Louis Bauer, a member of the Bronx Branch, New York State Association, National Retail Meat Dealers, before her departure for Florida recently was heard by many radio fans in different parts of the country through station WRNY. Mrs. Bauer is president of the Bronx Women's Federation for Social Service, and her talk was on the activities of this band of volunteer workers. The organization works for the welfare of unfortunates, regardless of creed or color, and on all cases which may be referred to it by churches, synagogues, civic centers, schools, neighbors and co-workers. Their field is in the school, in the home and with the erring young girl or boy. Their rule is immediate investigation, so distress may be relieved without delay. They furnish shoes, clothing and other necessities as well as free legal and medical service, and their recompense is the knowledge of having done good.

Balls for Bronx and Brooklyn.

The next meeting of the Bronx Branch, New York State Association, National Retail Meat Dealers, will be held in the regular meeting rooms on Wednesday, February 3rd. On March 14th this branch will hold a cabaret and ball in their own home town.



No. 8C Butcher Knife

Foster Bros. Butcher Knives

The brand "Foster Bros." on butcher knives, cleavers, steels, and other tools has been known to the trade, and to the man who uses them as the standard of quality for over half a century.

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Manufacturers of Scales and Butchers' Supplies

New York City, N. Y.

No. 10BHX
Skinning
Knife

85-99 Cliff Street

The Ridgewood Branch, New York State Association, National Retail Meat Dealers, will hold a vaudeville show and ball at Schwaben Hall, Brooklyn, on Washington's Birthday, February 22nd.

NEW YORK MEAT SUPPLIES.

Receipts of western dressed meats and local slaughter under federal inspection for New York City, N. Y., are officially reported for the week ending Jan. 23, 1926, with comparisons, as follows:

	Week ending Jan. 23.	Prev. week.	Cor. week 1925.
Western dressed meats:			
Steers, carcasses ..	8,605	9,587½	8,491
Cows, carcasses ..	1,191½	1,020½	1,735½
Bulls, carcasses ..	88	138	241
Veals, carcasses ..	8,734	13,324	13,113
Hogs and pigs ..	28,005	26,122	27,005
Lambs, carcasses ..	5,791	4,288	7,478
Mutton, carcasses ..	218,910	281,252	116,159
Beef, cuts, lbs.	1,572,114	1,467,851	1,746,594
Pork cuts			
Local slaughters:			
Cattle	9,844	9,926	11,388
Calves	14,359	15,363	14,420
Hogs	52,008	61,265	67,132
Sheep	42,278	55,211	40,016

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BROOKLYN, N. Y.

NEW YORK MARKET PRICES

LIVE CATTLE.

Steers, top.....	@11.50
Cows, canners and cutters.....	2.75@ 4.25
Bulls, bologna.....	6.00@ 7.00

LIVE CALVES.

Calves, veal, top, per 100 lbs.....	@17.00
Calves, veal, fair to good.....	15.50@16.25
Calves, veal, culls, per 100 lbs.....	9.25@ 9.75

LIVE SHEEP AND LAMBS.

Lambs, top, per 100 lbs.....	@16.50
Lambs, 100-110 lbs., per 100 lbs.....	14.00@14.50
Ewes.....	2.50@ 8.00

LIVE HOGS.

Hogs, heavy.....	13.00@13.25
Hogs, medium.....	13.50@13.75
Hogs, 160 lbs.....	13.75@13.85
Hogs, 140 lbs.....	13.85@14.00
Pigs, under 80 pounds.....	14.00@14.25
Roughs.....	10.00@10.50

DRESSED HOGS.

Hogs, heavy.....	@20
Hogs, 180 lbs.....	@20 1/4
Hogs, 160 lbs.....	@20 3/4
Pigs, 80 lbs.....	@21 3/4
Pigs, under 140 lbs.....	@21

DRESSED BEEF.

CITY DRESSED.

Choice, native, heavy.....	19 @20
Choice, native, light.....	19 @21
Native, common to fair.....	16 @18

WESTERN DRESSED BEEF.

Native steers, 600@800 lbs.....	16 @18
Native choice yearlings, 400@600 lbs.....	17 @19
Western steers, 600@800 lbs.....	15 @16
Texas steers, 400@600 lbs.....	13 1/2 @14 1/2
Good to choice heifers.....	16 @18
Good to choice cows.....	13 @14
Common to fair cows.....	11 @12
Fresh bologna bulls.....	10 @10 1/2

BEEF CUTS.

	Western.	City.
No. 1 ribs.....	25 @27	27 @30
No. 2 ribs.....	22 @24	23 @26
No. 3 ribs.....	@14	18 @22
No. 1 loins.....	@35	33 @36
No. 2 loins.....	@28	28 @32
No. 3 loins.....	@13	24 @27
No. 1 hinds and ribs.....	21 @23	21 @26
No. 2 hinds and ribs.....	18 @20	17 @20
No. 3 hinds and ribs.....	14 @17	15 @16 1/2
No. 1 rounds.....	@16	16 @17
No. 2 rounds.....	@14	15 @15
No. 3 rounds.....	@11	14 @14
No. 1 chucks.....	14 @15	15 @16
No. 2 chucks.....	@12	13 @14
No. 3 chucks.....	9 @10	10 @12
Bolognas.....	@6	12 @12 1/2
Rolls, reg., 6@8 lbs. avg.....	22 @23	@23
Rolls, reg., 4@6 lbs. avg.....	17 @18	@18
Tenderloins, 4@5 lbs. avg.....	60 @70	@70
Tenderloins, 5@6 lbs. avg.....	80 @90	@90
Shoulder clods.....	10 @11	@11

DRESSED CALVES.

Prime.....	23 @24
Choice.....	20 @22
Good.....	16 @19
Medium.....	14 @15

DRESSED SHEEP AND LAMBS.

Lambs, choice, spring.....	29 @30
Lambs, poor grade.....	24 @26
Sheep, choice.....	20 @20
Sheep, medium to good.....	14 @16
Sheep, culls.....	12 @13

SMOKED MEATS.

Hams, 8@10 lbs. avg.....	27 1/2 @28
Hams, 10@12 lbs. avg.....	27 @28
Hams, 12@14 lbs. avg.....	26 @27
Picnics, 4@6 lbs. avg.....	19 @20
Picnics, 6@8 lbs. avg.....	18 1/2 @19
Rolettes, 6@8 lbs. avg.....	19 @20
Beef tongue, light.....	22 @24
Beef tongue, heavy.....	26 @28
Bacon, boneless, Western.....	29 @30
Bacon, boneless, city.....	26 @27
Pickled bellies, 10@12 lbs. avg.....	23 @24

FRESH PORK CUTS.

Pork loins, fresh, Western, 10@12 lbs. avg.....	23 @24
Pork tenderloins, fresh.....	45 @50
Pork tenderloins, frozen.....	30 @35
Shoulders, city, 10@12 lbs. avg.....	18 @19
Shoulders, Western, 10@12 lbs. avg.....	18 @19
Butts, boneless, Western.....	25 @26
Butts, regular, Western.....	21 @22
Hams, city, fresh, 6@10 lbs. avg.....	26 @27
Hams, Western, fresh, 10@12 lbs. avg.....	24 @25
Picnic hams, Western, fresh, 6@8 lbs. avg.....	16 @17
Pork trimmings, extra lean.....	21 @22
Pork trimmings, regular 50% lean.....	13 @15
Spare ribs, fresh.....	18 @19
Leaf lard, raw.....	16 @17

BONES, HOOF AND HORNS.

Round shin bones, avg. 48 to 50 lbs. per 100 pos.....	95.00@100.00
Flat shin bones, avg. 40 to 45 lbs. per 100 pos.....	@ 75.00
Black hoofs, per ton.....	45.00@ 50.00
Striped hoofs, per ton.....	45.00@ 50.00
White hoofs, per ton.....	@ 85.00
Thigh bones, avg. 85 to 90 lbs., per 100 pieces.....	@100.00
Horns, avg. 7 1/2 oz. and over, No. 1s.....	300.00@325.00
Horns, avg. 7 1/2 oz. and over, No. 2s.....	250.00@275.00
Horns, avg. 7 1/2 oz. and over, No. 3s.....	200.00@225.00

FANCY MEATS.

Fresh steer tongues, untrimmed.....	@30c	a pound
Fresh steer tongues, l. c. trim'd.....	@40c	a pound
Sweetbreads, beef.....	@75c	a pound
Sweetbreads, veal.....	1.00	a pair
Beef kidneys.....	@16c	a pound
Mutton kidneys.....	@8c	each
Livers, beef.....	@24c	a pound
Oxtails.....	@18c	a pound
Hearts, beef.....	@10c	a pound
Beef hanging tenders.....	@22c	a pound
Lamb fries.....	@10c	a pair

BUTCHERS' FAT.

Shop fat.....	@ 3
Breast fat.....	@ 4 1/2
Edible suet.....	@ 6 1/2
Cond. suet.....	@ 5 1/2
Bones.....	@ 20

SPICES.

	Whole.	Ground.
Pepper, Sing., white.....	42	45
Pepper Sing., black.....	36	39
Pepper, Cayenne.....	12	19
Pepper, red.....	22	22
Allspice.....	18 1/2	21 1/2
Cinnamon.....	13	16
Coriander.....	6	9
Cloves.....	28	33
Ginger.....	19	22
Mace.....	1.12	1.25

GREEN CALFSKINS.

	5-9	9 1/2-12 1/2	12 1/2-14	14-18	18 up
Prime No. 1 Veals.....	2.15	2.35	2.40	2.60	3.30
Prime No. 2 Veals.....	1.9	2.15	2.15	2.35	3.05
Buttermilk No. 1.....	1.8	2.00	2.05	2.25	...
Buttermilk No. 2.....	1.6	1.80	1.80	2.00	...
Branded Gruby.....	1.3	1.40	1.40	1.60	1.85
Number 3.....

CURING MATERIALS.

	In lots of less than 25 bbls.:	Bbls. per lb.
Double refined saltpetre, granulated.....	6 1/2c	6 1/2c
Double refined saltpetre, small crystal.....	7 1/2c	7 1/2c
Double refined large crystal saltpetre.....	8 1/2c	8 1/2c
Double refined nitrate soda, granulated.....	4 1/2c	4c
In 25 barrel lots		
Double refined saltpetre, granulated.....	6 1/2c	6 1/2c
Double refined saltpetre, small crystal.....	7 1/2c	7 1/2c
Double refined saltpetre, large crystal.....	8 1/2c	8c
Double refined nitrate soda, granulated.....	4c	3 3/4c
Carload lots:		
Double refined saltpetre, granulated.....	6 1/2c	6c
Double refined nitrate soda, granulated.....	3 3/4c	3 3/4c

DRESSED POULTRY.

FRESH KILLED.

Chickens—fresh—dry packed—12 to box:	
Western, 60 to 45 lbs. to dozen, lb.....	@36
Western, 55 to 50 lbs. to dozen, lb.....	@35
Western, 43 to 47 lbs. to dozen, lb.....	@32
Western, 36 to 42 lbs. to dozen, lb.....	@30
Western, 31 to 35 lbs. to dozen, lb.....	@26
Western, 25 to 30 lbs. to dozen, lb.....	@27
Western, 20 to 24 lbs. to dozen, lb.....	@32
Chickens—fresh—dry packed, milk fed—12 to box:	
Western, 60 to 45 lbs. to dozen, lb.....	@40
Western, 55 to 50 lbs. to dozen, lb.....	@37

Western, 43 to 47 lbs. to dozen, lb.....	@36
Western, 36 to 42 lbs. to dozen, lb.....	@33
Western, 31 to 35 lbs. to dozen, lb.....	@32
Western, 25 to 30 lbs. to dozen, lb.....	@33
Western, 20 to 24 lbs. to dozen, lb.....	@38

Fowls—fresh—dry picked—barrels—fair to good:

Western, 6 lbs. and over, lb.....	@32
Western, 5 to 5 1/2 lbs., lb.....	@32
Western, 4 to 4 1/2 lbs., lb.....	@27
Western, 3 1/2 lbs., lb.....	@27
Western, 3 lbs. each and under, lb.....	@24

Ducks—

Western, fatted, over 4 lbs., bbls.....	@34
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Squabs—

White, 12 lbs. to dozen, per dozen.....	\$10.75@11.50
White, 10 lbs. to dozen, per dozen.....	9.00@ 9.50
Culls, per dozen.....	1.00@ 2.00

LIVE POULTRY.

Chickens, colored, large, via express.....	@30
Turkeys, via express.....	@40
Geese, swan, via express.....	@15
Pigeons, per pair, via freight or express.....	@50
Guineas, per pair, via freight or express.....	@80

BUTTER.

Creamery, extras (92 score).....	@45
Creamery, firsts (90 to 91 score).....	@44 1/2
Creamery, seconds.....	@42 1/2
Creamery, lower grades.....	@41 1/2

EGGS.

Extras, per dozen.....	@42
Extra firsts.....	@41 1/2
Firsts.....	@38
Checks.....	@30

FERTILIZER MATERIALS.

BASIS NEW YORK DELIVERY.

Ammoniates.

Ammonium sulphate, bulk, f.o.b. works, per 100 lbs.....	@2.80
Ammonium sulphate, double bags, per 100 lbs., f.o.b. New York.....	@2.90
Blood, dried 15-16% per unit.....	@4.25
Fish scrap, dried, 11% ammonia, 15% B. P. L., bulk, f.o.b. fish factory.....	4.25@ 10c
Fish guano, foreign, 13@14% ammonia, 10% B. P. L.....	4.35@ 10c
Fish scrap, acidulated, 6% ammonia, 8% A. P. A., f.o.b. fish factory.....	Nominal.
Soda Nitrate, in bags, 100 lbs. spot.....	@2.69
Soda Nitrate, in bags, Feb.....	@2.71
Tankage, ground, 10% ammonia, 15% B. P. L. bulk.....	4.25@10c
Tankage, unground, 9@10% ammonia.....	3.65@10c

Phosphates.

Bone meal, steamed, 3 and 50 bags, per ton.....	@36.00
Bone meal, raw, 4 1/2 and 50 bags, per ton.....	@37.50
Acid phosphate, bulk, f.o.b. Baltimore, per ton, 16% Flat.....	@10.50

Potash.

Kalnit, 12.4% bulk, per ton.....	@ 8.00
Manure salt, 20% bulk, per ton.....	@11.00
Muriate in bags, basis 80%, per ton.....	@33.00
Sulphate in bags, basis 90%, per ton.....	@43.50

BUTTER AT FOUR MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston and Philadelphia for the week ending Jan. 21, 1926:

	January	15	16	18	19	20	21
Chicago.....	42	42	41 3/4	42 1/2	42	42 1/4	43
New York.....	42	43	43 1/2	43 1/2	44 1/2	44 1/2	45
Boston.....	44	44	44	44	44 1/2	44 1/2	45
Philadelphia.....	44 1/2	44	44 1/2	44 1/2	44 1/2	44 1/2	45 1/2

Wholesale prices of carlots—fresh centralized butter—90 score at Chicago:

42	42	42	42 1/2	42 1/2	42 1/2
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Receipts of butter by cities (tubs):

	This week.	Last week.	Last year.	—Since Jan. 1—1925.
Chicago.....	30,240	32,235	28,607	148,166
New York.....	44,707	48,628	40,756	177,687
Boston.....	13,402	13,165	8,321	41,207
Philadelphia.....	13,388	14,061	9,105	51,752
Total.....	101,397	108,089	86,789	418,812

Cold storage movement (lbs.):

	In	Out	On hand	Same week day last year.
	Jan. 21.	Jan. 21.	Jan. 22.	
Chicago.....	21,510	211,505	9,328,934	8,192,790
New York.....	44,940	108,830	6,863,045	9,592,788
Boston.....	14,310	82,196	4,659,126	7,397,743
Philadelphia.....	6,110	36,132	832,496	2,793,157
Total.....	86,870	438,733	21,843,601	27,976,478

26.

336
233
233
236
238

32
32
30
27
24

34

11.50
9.50
2.00

30
40
15
50
80

45
44½
42½
41½

44
41½
30
30

2.80
2.90
4.25

10c

10c

41.
2.69
2.71

10c
10c

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